EXPERIENCE JAPAN IN NEW YORK CITY

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SEPT 2013
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Annual Back To School Issue

School/Class Guide To Make You Japan Savvy

Pairing Sake/Shochu for the Western Palate

SPECIAL INTERVIEW

David A. Hall
(Author, Japanese Martial Arts Scholar)

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Ponto Ponta
www.as-amid.com
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Presented by The No.1 Japanese free paper in NY. NY Japion

"The Japanese warrior culture had always had ties to a spiritual source."

—— DAVID A. HALL

Remember encyclopedias? Years ago, these multi-volume, hardcover compendia, often peddled by traveling salesmen, were coveted by those who craved knowledge. And for generations, they were undoubtedly the most effective way to learn about most everything. These days, conducting research on the Internet is simply the way things are, but now and again it's nice to go back to a physical book – a real, hold-it-and-turn-those-pages book – such as Encyclopedia of Japanese Martial Arts. Painstakingly shepherded by David A. Hall, this exhaustive collection presents martial arts history, technique, systems, weapons, terminology, photos, and many other essentials. Professor Hall was kind enough to join us over Skype to discuss his personal journey and the process of writing this book.

DR. DAVID A. HALL

Dr. David A. Hall has trained in Japanese martial arts for over 45 years, both in the U.S. and in Japan. He continues to train and teach under the auspices of Hyakyukai/Hyobyokan, an organization he founded in California and then moved to Rockville, MD. In addition to his martial studies, Hall was ordained as a Buddhist priest in 1979 and integrated his religious training with graduate research, receiving a Ph.D. in Buddhist Studies/Military History from the University of California, Berkeley. He was co-director of the International Hoplology Society, which studies combative behavior, systems and performance, and is the author of numerous published papers on both martial arts and topics related to Buddhism. Dr. Hall is currently a professor at Montgomery College in Maryland, where he is also a Director of CyberWatch, a National Science Foundation-supported center dealing with information assurance and security.

Tell us about your Martial Arts background.

When I was still in middle school, and this was the later 1950's, I was interested in exotic things called 'judo' and the newer one 'karate' (laughs) and lived in a small rural town in North Carolina – so the only access I had to anything was a magazine that I found at the local drugstore newsstand.

When I got to college I was able to start karate training – this was around 1965 – and I'm not sure what type it was. I'm not even sure that the guy who was teaching it knew what it was at the time. And then during the Vietnam era, I found myself as a hospital foreman with the Marines in Okinawa. "Wow, this is where it all began!" So I started training in karate there.

I started getting interested in all these terms, and made a few notes, but not very much. Around 1969, Donn Draeger and Robert Smith published a book called *Asian Fighting Arts*. And that opened up a lot of information that I had not seen before.

How did your book come to be?

I started doing some Chinese martial arts training with a fellow down in Charlotte, NC. And he handed out a little page of terms, and I thought, "Wow this is really great." It showed that a lot of the things we were doing had antecedents – other systems that pre-dated them – and I found that fascinating too. So I started making my own list. In 1990, I started teaching my own group. Every few years I would hand out a glossary for them with more terms in it.

I got so involved with the glossary, and I was spending so much time on it that my wife said, "Why don't you just publish it?" I never thought about publishing. I thought, "Huh, maybe that's a good idea." It was around 2004 or 2005 when I started making a concerted effort to do that. And about 4 years later, I started submitting what I figured was an 80% complete manuscript, under the title *A Guide to Combative Culture*.

Mr. Tetsuo Kuramochi at Kodansha was immediately interested, and we started work on the actual book at that point.

How do you want the book to be used?

It's primarily for anyone who wishes to learn about martial culture and history. Anyone who is a beginning martial arts student may find it of use. Anyone who is advanced and wants to move past simple little definitions will find it of use, because all the kanji is there. There are references to other resources in English, and there is a bibliography in Japanese.

I want it to be a bridge for beginners, as well as for people who are more advanced who want to go into more original sources. So I want it to cover a wide range of uses. Writers who want to write stories about Japan. Every once in a while there are books coming out with samurai or ninja elements in them, and there is no easy way of finding information unless you start looking at every book that's out there. Scholars, marshal arts students, authors, historians – it's aimed at all of those people who are interested in Japanese culture.

Why the focus on Japanese Martial Arts as opposed to all of Asia?

There are probably a dozen Asian martial arts glossaries out there, most of which are very frustrating to deal with. For example, they try to cover all of Asia, which is a really big area. Just Japan alone is huge in its martial culture and history. So I didn't deal with Japanese systems outside of Japan, or foreigners who came to Japan and mastered things. It's just about what evolved in Japan.

I think we have a real advantage in studying the Japanese systems, because of the position that the warrior held in Japanese culture. In contrast to say China, where warriors were only appreciated if the Mongols were coming over the wall. In peaceful times, warriors and soldiers were at the bottom of society, disdained by the Confucians.

In Japan, from about the 9th century, the class of people who became the warriors – the bushi – and later generally called the samurai – essentially were in control of the country. Plus they were generally literate, they had some education, and they were semi-noble. So the systems that they had were relatively well documented and preserved.

Also, the Japanese feudal period didn't end until 1868. So people that I trained with in the early 1970's who were really old had actually trained with people who had been samurai during the feudal period. So there is a much closer connection there and historical continuity than you find in a lot of societies.

Tell us more about how Japanese martial arts are closely related with philosophies and religious.

The dissertation I did for Berkeley in 1990, and which I am currently writing into another book, deals with that. As long as I can recall, there has been some controversy about 'well it's killing, but it's spiritual.' I try to touch on that in more depth in the expanded dissertation.

The Japanese warrior culture had always had ties to a spiritual source. This was even before there was a bushi culture that evolved in the 9th and 10th centuries. Even before that, there were strong men out in the hinterlands who were semi-noble and were attached to local shrines because that was a part of Japanese cultural life.

When Buddhism came in, the Japanese of that era saw it as a new and powerful form of magic. Something that would give them an edge. And spiritual things have always been tied to that practical side of living in Japan. Whether it's Mikkyo – esoteric Buddhism – or Zen or Nichiren Shu or Shinto or Shugendo. There have been ties in the martial culture to all of those. So you really can't separate them. Although as time has gone by things have shifted a bit and now they look like different entities.

If you've done any training, you've probably seen this. So you do some training, and then at the end, you're sitting there in seiza and they say, 'mokuso-yo.' Which means 'meditate right now.' Everybody puts their hands together with their palms up, except they don't know what it means. It's just what you do. So they do that, and the guy counts to ten or thirty or whatever it is and says 'yame,' and everybody stops.

That doesn't seem very spiritual, but it is tied to things that were very spiritual back in the feudal period. In fact, most of the classical martial systems were established after the founder of the system had a 'vision.' Often called a Musou or Reiken. And in that vision, it's like Moses going up on Mount Sinai and getting the Ten Commandments, but instead with some spirit – either Buddhist or Shinto or some mixture.

After he's gone through all this rigorous martial and spiritual ritual or ordeal, he'll have a vision. And he's not just told 'you're enlightened.' He's told, "Okay, here are the five secret techniques that'll kill anybody." But the ultimate source of this is compassionate. So how do you rationalize these two?

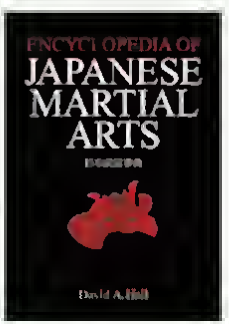
That's a whole other question there that I try to deal with in the next book. But it's always been tied to spirituality. In the modern era you get much less of that. It's kind of perfunctory. But the people who have seen combat or are the old masters understand those underpinning of the whole thing.

What is this next book called?

The title is going to be something like *The Buddhist Goddess Marishiten and her Psychological Impact on the Japanese Warrior Class*. Spiritual and psychological – these two crossover. If you had a Venn diagram it would almost be a perfect circle because the two are pretty much the same thing.

——Interview by *Nobi Nakanishi*

Encyclopedia of Japanese Martial Arts



Encyclopedia of Japanese Martial Arts by David A. Hall is published by Kodansha USA, and is available for purchase online and in book stores everywhere.

Encyclopedia of Japanese Martial Arts written by David A. Hall, one of today's foremost experts on Japanese martial arts, will perfectly fill in the blanks by presenting over 4,000 entries in A-Z format. In the preface of this book, Hall wrote that Japan's warrior culture contains a "rich tapestry of historical, social, religious and martial elements." To demystify this complicated tangle of components, he defines and explains terms on hundreds of classical martial art schools, over 50 detailed lineages of these schools, over 300 combative systems, arms and armor; the master martial artists (both classical and modern), and the roles played by Buddhism, Taoism, Shintoism, and Shugendo in shaping the values and actions of Japanese warriors. With charts, photographs and illustrations of martial accoutrements, historical figures, rare documents and martial postures, *Encyclopedia of Japanese Martial Arts* will be a great reference for both beginning and advanced students of the martial arts as well as for scholars, translators, writers, filmmakers, designers, and anyone with an interest in Japan.

All things new from stores, products, services to events

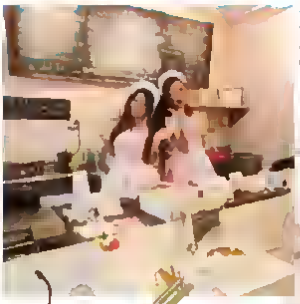
CULTURE

Maid Café Makes Manhattan Debut

Visitors to the Akihabara section of Tokyo often enjoy going to maid cafes, and New Yorkers no longer have to wonder what their magic is. At the newly opened Maid Cafe-NY in Chinatown, the young female servers wear maid uniforms which creates an Akihabara-like atmosphere, but the pink-themed bright interior and stylish decorations are reminiscent of Soho. Owner Satoshi Yoshimura's vision was to bring an authentic maid café to New York, and see how the concept evolved. He explains, "In Japan, a maid cafe is a dream world, a special place where imagination is brought to life."

The menu reflects what would be served at a Japanese coffee shop, home-style foods that are pleasing not only in their taste but appearance as well. For example, the reasonably priced homemade Japanese curry is a crowd-pleaser that comes with heart-shaped rice. The parfait is topped by a bear whose head is made of green tea ice cream and ears out of Ritz crackers with two Pocky added on the side for good measure.

Besides the delicious food, Maid Café-NY also sells exclusive items like logo-decorated mugs and assorted kawaii fashion like bows and clips. Maid Café-NY is creative in both its culinary and aesthetic offerings, providing a unique experience that you cannot get elsewhere. Until September 30, those mentioning Chopsticks NY will get Frozen Yogurt (4 flavors) at 50% off.



Chinatown's new Maid Café will make you feel like you have been transported to Japan. Maids greet you in costume with a chorus of "Irasshaimase!"

One of Maid Cafe-NY's most popular offerings is its homemade curry. The heart-shaped rice is almost too cute to eat!

Those who have a sweet tooth will love Maid Cafe-NY as the homemade green tea cheesecake parfait and strawberry banana crepes are to die for!

Maid Cafe NY 150 Centre St. (bet. Walker & White Sts.), New York, NY 10013 | TEL. 212-966-3838

FOOD

New Hi-Chew Flavor Debut in the U.S.

It's a Hi-Chew experience—that is the best way to describe the unprecedented, unique chewing sensation of the Japanese candy, Hi-Chew. Its taffy-like texture and refreshing, juicy flavor does not fail to charm anyone who tries it. First introduced to the U.S. Market in 2005, it has quickly gained fans ever since, and just recently, a new cherry flavor was added to the current varieties.

Though it's fairly new to this country, Hi-Chew was originally invented back in the 1950s in its home country. Morinaga & Co., Ltd., the leading confectionery producer in Japan, released Chewlets in 1956 responding to the consumers' demand to have a chewing gum that is safe enough when children swallow it. In 1975 Chewlets was re-released under the name of Hi-Chew through quality improvements. Since then, the company has constantly refined its quality and created new flavors, and to this day as many as 110 different flavors have been created worldwide. The newest addition to the U.S. lineup features summery American cherry, which boasts a sweet and tart flavor with a touch of licorice. The flavor stays from the time you pop it into your mouth until you swallow it.

Before sports and exercise, while working and studying, or whenever you need more juice and refreshment, Hi-Chew can accompany your life with irresistibly tasty flavor. Currently, it is sold exclusively at Mitsuwa Marketplace in the N.Y. Tri-State area, but will subsequently be available nationwide.

Morinaga & Co., Ltd. was founded by Taichiro Morinaga, who released caramel candies in 1913 for the first time in Japan. Since then, the company has strived to develop caramel candies and invent new flavors. Hi-Chew is the fruit of the company efforts.

Morinaga America 19552 MacArthur Blvd., Suite 360, Irvine, CA 92612 | TEL. 949-732-1155 | www.morinaga-america.com | www.hi-chew.com

SHOP / DRINK

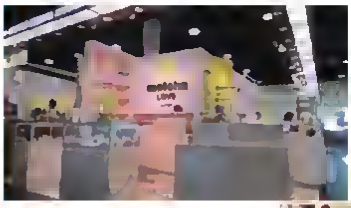
Bringing Matcha to the Masses

Japanese tea company ITO EN has made green tea a part of everyday life here in the U.S., and is looking to further expand the green tea lifestyle. For this reason, it has opened a new specialty store in New Jersey's Mitsuwa Marketplace focusing on the finest of green teas- Matcha, a stone ground powdered green tea celebrated for the full vitality and potency of the tea leaf.

Appropriately, the shop's name is Matcha Love, and according to Rona Tison, Senior Vice President of Corporate Relations, the name embodies a passion and connection for Matcha. She shares, "Simply put, we want people to embrace matcha and fall in love with this treasure of a tea."

Many people associate matcha with the tea ceremony and mistakenly think of it as a serious and tradition bound tea. Taking a modern take on an ancient ritual, ITO EN seeks to create a new approach to matcha in an approachable and heartwarming way. "Matcha is a versatile ingredient that can be integrated into a modern lifestyle. It can be incorporated into sweet to savory dishes, from smoothies to delicious sauces." As more Americans experiment with matcha, ITO EN hopes that it will soon become a kitchen staple much like the once unfamiliar soy sauce.

The signature stoneground green tea-Matcha Love, is packaged in vibrant modern tins, available in Usucha(Light Bodied), Classic (Medium Bodied) and Koicha(Full Bodied) matcha, designed to appeal to a new generation of matcha fans. Featuring a Matcha Starter Kit for the novice, the kit which comes complete with a bamboo whisk and necessary accoutrements. Tison says, "We are bringing matcha to the forefront, and showing people that there is more to it than just the traditional tea ceremony." Why not discover this new world of green tea for yourself at Matcha Love?



Mitsuwa's newest addition of Matcha Love sports a sleek, inviting interior. ITO EN seeks to upend matcha's traditional tea ceremony image and instead emphasize its versatility.

Matcha Love sells a variety of items that will have you enjoying matcha in no time ,such as a Matcha Starter Kit and tea pots.

Of Matcha Love's products are the playfully decorated Tea Tins. Perfect as gifts for yourself or others, they make matcha easy and accessible.

Match Love
Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020

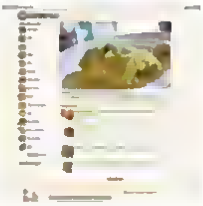
ITO EN
www.itoen.com

FOOD

Japan's Largest Recipe Site Arrives in the U.S.

Allowing visitors to upload and search through original, user-created recipes, COOKPAD has grown into the largest online cooking community in Japan since it was established back in 1997. With a total of 20 million users and more than 1.5 million registered recipes as of July 2013, COOKPAD is an essential tool enjoyed across Japan. The company launched its English-language version on August 5th.

The new site has been translated into English from original Japanese recipes uploaded by users and initially has 1,500 recipes with a plan to increase up to 30,000. Visitors can search by keywords and categories by ingredients such as meat, vegetable, rice, occasions such as party, Chinstmas and Japanese New Year, and others such as bento, healthy meal and finger food. It not only introduces Japanese cuisine, but also a variety of Western cuisines with Japanese twists, which naturally incorporate your cooking repertoire. With simple steps and ingredients available in regular grocery stores, you can even apply the recipes to your dinner tonight.



https://en.cookpad.com/

ENTERTAINMENT

Yoshiki Classical: Classic Music Album by a Rock Icon

Yoshiki must be best known as the founder of Japan's legendary rock band X Japan and credited as the catalyst for the flamboyant visual kei rock sub-genre. However, he is a classically trained multi-instrumentalist/composer/musician and has made an impressive mark within the classical genre. Yoshiki's talent has seen him compose the 2012 Golden Globe Awards theme song which is available in 111 countries.

His highly anticipated new album *Yoshiki Classical* is set for an August 27th digital release. It boasts collaborations between Yoshiki and Beatles producer Sir George Martin, the London Philharmonic Orchestra, the Tokyo City Philharmonic Orchestra and the Quartet San Francisco. The end result is a beautiful symphonic collection driven by soaring strings, smart piano pieces and the melodic style of Yoshiki's earlier work. The physical release of *Yoshiki Classical* will be September 24th. As a prelude to the new album from X Japan, Yoshiki has released "Miracle" from *Yoshiki Classical* as the first single, which is the opening composition of X Japan's World Tour. Yoshiki is continuing to bring and illuminate the beauty in classical music to rock audiences around the world.

www.yoshikiclassical.com
www.yoshiki.net

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ANNUAL BACK TO SCHOOL ISSUE

School/Class Guide To Make You Japan Savvy

Whether you want to improve language skills, master martial arts, expand your cooking repertoire, or add enjoyment to your life, here are Japanese schools and classes for you to check out.

Featured Schools

JF Japanese Language Courses at the Nippan Club /Hills Learning / Aikida af New Yark City-Shaha Daja / Japan Society / Japanese-American Society af New Jersey / Japanese Caaking Studia / Ken Zen Institute / Kyakushin Karate / NY Tagei Kyashitsu / Resabax

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Japanese Crossword

KAWAII in New York NEW!

List

Schaal Guide
Shap Guide

Practical—and Fun—Japanese Classes

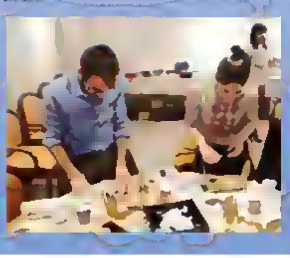
JF Japanese Language Courses at the Nippon Club

If you're reading Chopsticks NY you probably already have some interest in Japanese culture. Perhaps you have always wanted to speak the language. Or maybe you know a bit of Japanese but wish you could speak more. You might be planning a vacation to Japan and looking to master at least some basic communication skills. Learning Japanese can sometimes seem overwhelming, but it doesn't need to be that way. The Japan Foundation, New York, with the cooperation of the Nippon Club, offers Japanese language courses for students of all different levels that emphasize practical, tangible results—as well as having fun!

Initially the Japan Foundation, New York offered only two Japanese classes for adults, beginning and intermediate levels. By the third week of September when the fall session of classes begins, the options will have expanded to six different levels, ranging from absolute beginner to upper intermediate Japanese. Each class meets once a week in the evening, for ten weeks, at the Nippon Club's convenient Midtown location on West 57th Street. The average class size is six to eight students, and the programs experienced instructors work to create a stress-free learning environment.

Learn More About Japan Through Cultural Events

The Japan Foundation also offers one-time cultural events for students of Japanese as well as people with little or no Japanese language abilities. This summer's workshops covered preparing for a trip to Japan, an exploration of "Cool Japan" and information on taking the Japanese Language Proficiency Test. Recent cultural events have included obento-making, making sushi for the Hinamatsuri (Doll Festival) under the instruction of the Nippon Club's chef, and a lecture on the history of ramen. The next event will be in October or November and likely connected to pop culture.



Each class follows the Japan Foundation's standard for teaching Japanese, which was developed from the Common European Framework of Reference for Languages (CEFR). This means that every lesson has very specific goals that will be achieved by the end of the evening. (Students in a beginning Japanese class might learn how to order food at a sushi restaurant, for example.) This performance-oriented approach is different from just learning and practicing words and grammar—it focuses on real world conversations and students finish each class knowing how to use Japanese in practical ways.

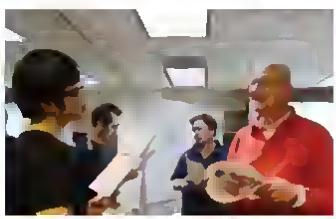
Ms. Yoko Sakurai, who teaches several beginner classes as well as more advanced classes, notes the importance of balancing challenges and fun—without pressure—in learning. She has found that students at the intermediate level can sometimes get discouraged and has found that a sense of achievement is essential in keeping students motivated. Ms. Sakurai encourages her students to learn at their own pace, saying "I find everyone's weak points and strong points and then improve their strong points and work on their weak points." Wanting her students "to have fun but at the same time set goals and move toward accomplishing them," Ms. Sakurai strives to make learning Japanese "naturally enjoyable" not stressful.

The Japan Foundation and the Nippon Club also host quarterly Conversation Cafés. There participants hear a talk in English on a cultural aspect of Japan (usually relating to the season) and then break up into small groups to chat in Japanese with native speakers while enjoying tea and snacks. The next Conversation Café will take place on August 29.

For more information on upcoming events and cultural opportunities, make sure to visit the Japan Foundation's website at www.jfny.org. Registration for language classes has already begun, and early registration is highly recommended (beginning classes tend to fill up quickly, and classes with insufficient enrollment might be canceled). The absolute beginner course includes ten hour-long classes for $200, and all the other levels offer ten weekly classes (fifteen hours of instruction) for $300 (in addition to a registration fee for first time students).

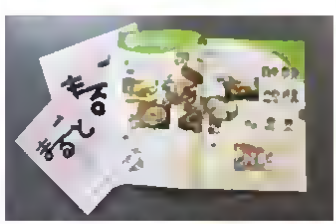
JF Japanese Language Courses at the Nippon Club
145 W 57th St. (bet 6th & 7th Aves.)
New York, NY 10019
www.jfny.org/language/overview.html
TEL 212-489-0299
jpcourse@jfny.org or call

Beginning students review katakana (the syllabary used for foreign words) with their instructor. Students also learn how to read and write in hiragana, the simplest form of written Japanese.



The classes feature a combination of teacher instruction and speaking practice among students. Here, students try out what they've just learned in conversations that use real life scenarios.

Ms. Yoko Sakurai reviews a new phrase with her students, making sure they understand it and can use it in conversation, before moving on.



The Japan Foundation has created its own workbooks as well as vocabulary flash cards (in hiragana, in this case). Visuals help to reinforce and clarify each lesson.

LANGUAGE

DISCOUNT FREE TRIAL

Hills Learning

Hills Learning language school has steadily built up its repertoire since its establishment in 2009. It now teaches Japanese, Mandarin, Cantonese, Thai and Korean and ESL, and multiple beginner and intermediate classes are available for both individual and group lessons. Founder Jon Hills takes pride in the limited class size of eight students which allows for individual attention and in his schools prioritizing of interaction via speaking and listening. Hills Learning classes satisfy students whether their motivation is academic, professional, cultural or personal.

Being available for students whenever they want to come is Hills Learning's strength, and one of its hallmarks is evening classes. As many as 13 different Japanese levels are featured at night so students can choose the slot matching their ability. Classes are speaking and listening centered and the school even has its own teaching methodology called SWIRL, which stands for Speaking, Writing, Intonation, Reading and Listening. SWIRL is not only followed in the classroom but students are also encouraged to incorporate it into other daily language learning opportunities. Special Japanese offerings include after-school classes for teenagers that focus on manga, and prep classes for the Japanese Language Proficiency Test (JLPT). Hills shares that there are students who take the JLPT course even if they are not planning on taking the test, as the skills being taught are beneficial to general language learners as well.

Hills highlights several new features that will further enhance students' experiences. One is an audio track report uploaded by teachers to the Hills Learning website following each class. This is a review of what was covered during the lesson such as specific vocabulary, and it ties back to the school's emphasis on the importance of listening to language learning.

Another innovation is the study circle which is a free extra session with teachers. Here students from different classes can gather and exchange information amongst themselves as well as ask supplemental questions. It enables them to get to know people from other classes and put their language acquisition into practice. A final resource is the student library, a place where students can check out music, movies and television shows to enjoy outside of class. Hills explains, "These are fun tools that help with target language immersion." Why not take advantage of all that Hills Learning has to offer and dive into that language you've always wanted to learn?

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TEL: 212-551-7903 / www.hillslearning.com

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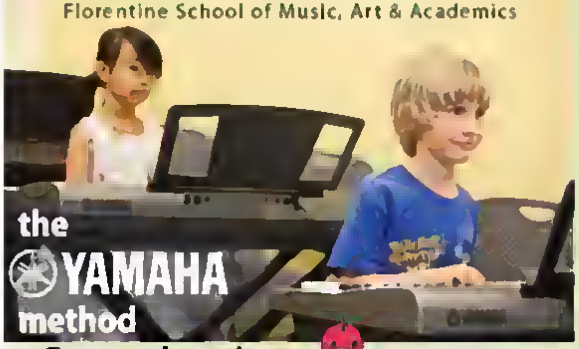

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LANGUAGE

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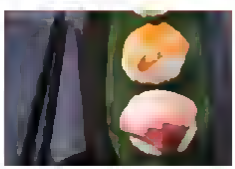

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School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

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Midtown West — NY Japanese Language — Japanese
257 W. 35th St. 14 Fl. (bet. 7th & 9th Ave.) 646-345-8777

Midtown West — The Nippon Club/JFNY — Japanese

JFNY Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us. Visit www.jfny.org/language/overview.html for more info.

145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223 www.nipponclub.org/culture — Japanese

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.) 212-697-0374

Midtown East — ibec language institute inc* — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.) 212-867-2000

Midtown East — Hills Learning — Japanese

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380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.) 212-551-7903 www.hillslearning.com — Japanese

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333 E. 47th St. (bet. 1st & 2nd Ave.) 212-715-1256

Midtown East — Language House — Japanese

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211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.) 212-843-5455 www.languagehouse-nyc.com — Japanese

Midtown East — PC Tech* — Japanese
317 Madison Ave. #800 (at 42nd St.) 212-906-4754

Midtown East — Resort New York — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.) 212-867-1700

Koreatown — BYJ USA Culture Class — Japanese
350 5th Ave. 3 Fl. (bet. 33rd & 34th St.) 212-201-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 28th St. #6E (bet. 6th & 7th Ave.) 212-563-7580

Chelsea — Tenri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.) 212-645-2900

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.) 212-219-9093

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050 516-883-5745

Westchester — Go!NihomGo Language — Japanese
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New Jersey — R/Liego Learning Center — Japanese
2460 Lemoine Ave. #104 & 105 Fort Lee, NJ 201-947-4707

TRADITIONAL

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315 W. 61st St. (at West End Ave.) 212-247-2599 www.seikoushodou.com — Calligraphy

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.) 212-873-0115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 65th St. (bet. 3rd & Lexington Ave.) 212-380-6161

Midtown West — Ellies NewYork Floral Design — Ikebana
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Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223

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Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.) 212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr. Douglaston, NY 11362 718-631-2637

Japan — Dhere School — Ikebana
DhereNYC@aol.com 201-385-0353

MARTIAL ARTS

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3 Henshaw St. (Riverside Dr. & Dyckman St.) 646-483-0700

Upper West — Kokushi Budo Institute — Judo
332 Rivers de Dr. (bet. 105th & 106th St.) 212-666-6777

Upper West — Shorinryu Matsubayeshi* — Karate
131 W. 72nd St. #2R (Columbus & Amsterdam) 212-875-8828

Upper West — Shotokan Karate-Do NY — Karate
248 W. 60th St. (bet. Amsterdam & 10th Ave.) 212-799-5500

Upper West — UWS Kenshikan Karate* — Karate
528 Columbus Ave. (bet. 105th & 106th St.) 212-222-1172

Upper East — Aikido Shoho Dojo — Aikido
350 E. 92nd St. (at 1st Ave.) 646-509-9212

Upper East — NEMMAA Kaizen Karate — Karate
1796 3rd Ave. (at 99th St.) 212-426-5828

Upper East — WTKD Honbu Dojo — Karate
208 E. 63rd St. (bet. 2nd & 3rd Ave.) 212-207-1907

Midtown West — D-Dojo — Karate
500 8th Ave. 12 Fl. (bet. 35th & 36th St.) 212-537-6441

Midtown West — New York Budokai — Kendo
520 8th Ave. 16 Fl. (bet. 36th & 37th St.) 917-621-1466

Midtown West — Shinjuhukan New York* — Karate
939 8th Ave. #307 (bet. 55th & 56th St.) 917-400-9163

Midtown West — Shiokyokushinkai NY — Karate
520 8th Ave. 16th Fl. (bet. 35th & 37th St.) 646-235-0293

Midtown West — World Oyama Karate — Karate
35 W. 31st St. 8 Fl. (bet. 5th Ave. & Broadway) 212-629-7700

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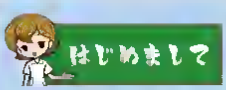

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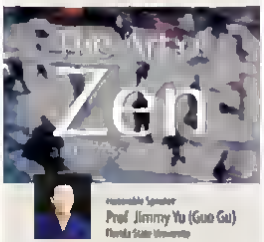

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Chelsea **World Seido Karate***

61 W 23rd St. 2 Fl (bet 5th & 6th Ave.) 212-924-0511 — Karate

Gramercy **World Kanreikai Karate**

4 W 18th St. 3 Fl (bet 5th & 6th Ave.) 212-677-7228 — Karate

East Village **Karate Hoema Dojo**

58 E 11th St 5 Fl (Broadway & University) 212-505-3656 — Karate

East Village **New York Jiu Jitsu***

668 Broadway Bsmt. (at Bond St.) 212-343-8310 — Jiu Jitsu

Tribeca **Kao Zen Institute**

54 Thomas St (bet Church St & W Broadway) 212-406-5104 — Kendo

Tribeca **Dishi Judo Club***

547 Greenwich St. (Vandam & Charlton Sts.) 212 966-6050 — Judo

Brooklyn **Aikido of Park Slope**

565 5th Ave (at 15th St.) 718-788-5332 — Aikido

Queens **School of Taijutse**

475 Onderdonk Ave Ridgewood NY 11385 917-449-7085 — Mix

Long Island **NY Sae Ten Karate**

1370A Majors Path Southampton NY 11969 631-287-4220 — Karate

Staten Island **Jodo & Jojitse Dojo**

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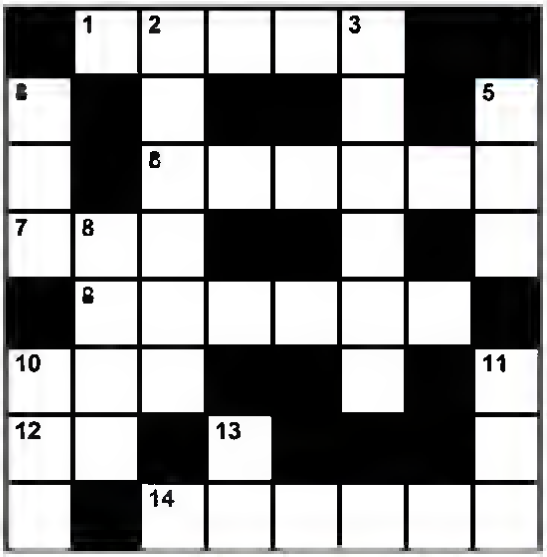

Japanese CROSSWORD

Across

1. September is the month of _____ (moon) watching in Japan
6. The Japanese actor who co-stars with Hugh Jackman in *The Wolverine* (2013) is Hiroyuki _____
7. There are two words for "tomorrow" in Japanese "ashita" and ____
9. "Sweets" in Japanese
10 "Autumn" in Japanese
12. Possessive word meaning "of"
14. The study of the Japanese language and literature (taught from elementary school through high school in Japan)

Down

2. On jugoya, moon-watching day, Japanese people make arrangements using _____ (pampas grass)
3. _____-gumo is a type of cloud that is typically observed in autumn and named after swarming sardines
4 "Squid" in Japanese
5. Akira Kurosawa's movie based on King Lear
8. "Bottom" in Japanese
10. "Elder sister" in Japanese
11. "A lie is often expedient" is expressed "____(lie) mo hoben" in Japanese
13. A Japanese board game using black and white stones

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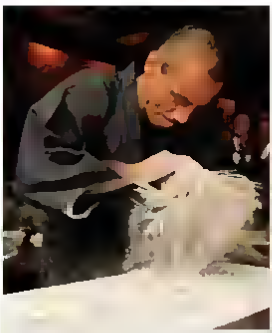

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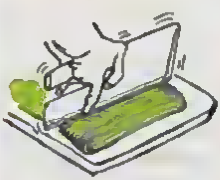

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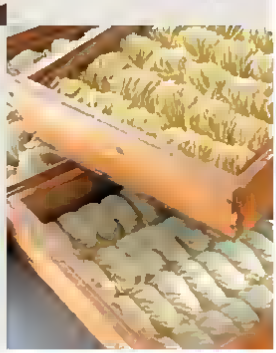


KAWAII in New York

Translated as "cute," "pretty," "lovely" and "sweet" in English, the Japanese word *kawaii* is becoming familiar in the U.S. as Japanese pop culture spreads. In this new column, fashion- and culture-savvy New Yorker Julia Szabo picks up kawaii items, explores aspects of kawaii, and even hunts for kawaii elements of New York City that relate to *Chopsticks NY*'s monthly theme. You might not find Hello Kitty in this column, but you will see chic, edgy, and kitsch forms of kawaii.

September Theme: "Back to School"

Japan-made or Japan-inspired, these grownup items make shopping for kawaisa (noun form of kawaii) everybody's favorite back-to-school study subject!

Protect iPhones and iPads with kawaii cases; consider "Catmouflage," "Russian Cutie," or "Dino Mite" models, all available at TouchZeroGravity.com.

A pen case is a must for back-to-school. How about a multitasking, oversize wallet that's pen-case-sleek and sports the red-black color scheme of *randoseru*, traditional school backpack? MZ Wallace's **Passport Wallet** in black leather with red lining, gets an A+ for holding necessities and zipping tightly closed (MZWallace.com).

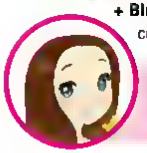
Why not fold up a kawaii handkerchief and tuck it in your new wallet? The red floral **Taisho-roman** cotton hanky is perfectly color-coordinated (Kiteya.com).

To ensure that you don't accidentally customize your wallet's interior with ink spots, check out **Muji's wooden mechanical pencil** (Muji.com).

Are school books heavy? Do some light reading — and fun homework! — with Choly Knight's **"Sew Kawaii: 22 Simple Sewing Projects for Cool Kids of All Ages"** (Kinokuniya.com).

Onitsuka Tigar is kawaii and ready for any school sporting event (*undouka*). These cool school slippers (*uwabaki*) even make learning Latin fun. How did the brand's parent company, ASICS, get its name? It's an acronym for *Anima Sana in Corpore Sano*—Latin for "Sound Mind, Sound Body," the corporate slogan (Asics.com).

Has back-to-school prep made you hungry? Carry lunch to work in the **Bento Box by Black + Blum**. A Japan-inspired take on the old-school lunch box, this plastic food container comes with a fork and a watertight seal (WestElm.com).



Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Amanah Jones

These lovely handkerchiefs are in the style of "Taisho roman," which refers to the fashion, design, and art of Japan's Taisho period (1912–1926). This style incorporates modern Western influences into the traditional Japanese aesthetics of the era. (Kitaya SoHo / www.kiteya.com, www.kiteyany.com)

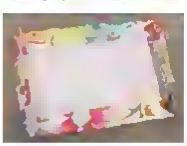
Featuring natural wood, this MUJI mechanical pencil is not at all decorative but very stylish. (MUJI / www.muji.com)

Each elementary school student in Japan carries a randoseru, a sturdy leather backpack. The traditional color options of black (for boys) and red (for girls) are reflected in the color scheme of this passport holder/wallet. (MZ Wallace / www.MZWallace.com)

How to Make a Paper Book Cover

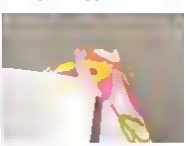
While a digital kook is main stream kare in the U.S. today, the majority of Japanese still read the printed version. Adding a personalized kook covar is an estabkished practice. Let's try making your awa book cover.

1 Cut the paper according to the size of the book. 1 inch bigger than the top and bottom and 1.5 inches wider than both sides of the book.



2 Make crease marks (or pencil marks) showing the dimensions of the book on the paper.

3 Fold the paper according to the marks and cut diagonal slits for the top and bottom of the spine. Carefully cut out the parts as indicated in the picture.



4 Slide the side edges of the front and back covers into the pockets of the folded book cover.

Note: You can use washi paper for a Japanese twist, and you can even reuse gift wrapping and shopping bags.

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

© Coupon available at **www.chopsticksny.com**

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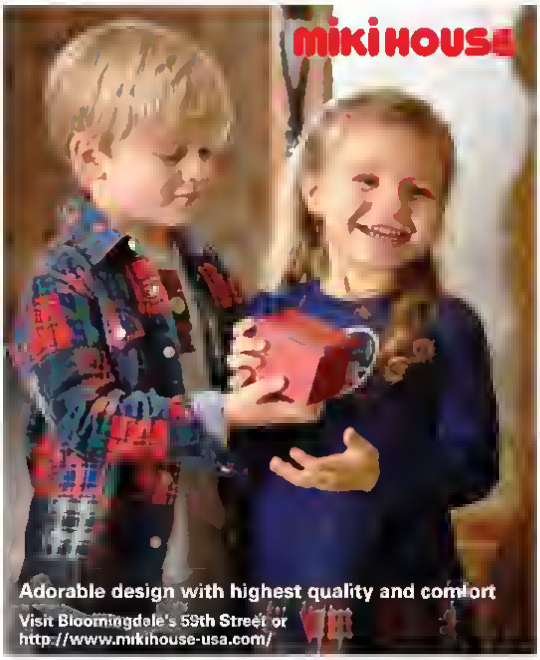
FASHION

Upper West	**Bit'z Kids***	
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415		Clothing
Upper East	**R by 45rpm**	
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-5545		Clothing
Upper East	**Seigo Accessories**	
1242 Madison Ave (bet. 89th & 90th St.) 212-534-6275		Acces-sories
Upper East	**SEIGO NECKWEAR**	
1249 Madison Ave (bet. 89th & 90th St.) 212-987-0491		Acces-sories
Midtown West	**UNIQLO**	
666 5th Ave (at 53rd St.) 877-486-4756		Clothing
Midtown East	**Miki House**	
1000 3rd Ave (at Bloomingdale's)		Clothing
Chelsea	**Jeeko Yoshioka**	
224 5th Ave 2 Fl (bet. 25th & 26th St.) 212-206-8302		Clothing
Gramarcy	**Bradelis New York***	
66 Madison Ave (bet. 27th & 28th St.) 212-545-2223		Lingerie
West Village	**Yamek**	
321 1/2 Bleecker St. (bet Christopher & Grove) 212-807-0100		Clothing
East Village	**ARGOSY**	
429 E. 9th St. (bet. Ave. A & 1st Ave.) 212-982-7318		Clothing
East Village	**Healthier Life**	
288 E. 4th St. (bet. Ave. B & C) 917-805-5517		Lingerie
East Village	**Tokio 7***	
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443		Clothing
East Village	**Tokyo Joe**	
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724		Clothing
Tribeca	**Bit'z Kids Tribeca**	
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0903		Clothing
Tribeca	**Mika Ieotome**	
83 Reade St. 2 Fl (bet. 8th & 9th Ave.) 212-966-7777		Clothing
Soho	**Arth**	
75 W. Houston St (Wooster & W. Broadway) 212-539-1431		Acces-sories
Soho	**Bradelis New York***	
218 Elizabeth St. (bet. Prince & Spring St.) 212-941-6629		Lingerie
Soho	**Facial Index**	
104 Grand St. (at Mercer St.) 646-613-1055		Eyewear
Soho	**Kaori's Closet**	
71 W. Houston St. (Wooster St. & W. Broadway) 212-387-7778		Lingerie
Soho	**Mieko Mintz**	
85 Thompson St. (bet. Spring & Broome St.) 212-627-1524		Clothing
Soho	**Yohji Yamamoto**	
103 Grand St. (at Mercer St.) 212-966-9066		Clothing
Queens	**Bradelis New York***	
135-20 39th Ave. #HL 219 Flushing, NY 11354 718-353-1345		Lingerie
New Jersey	**Miki House**	
400 Hackensack Ave. Hackensack, NJ 07601		Clothing
New Jersey	**UNIQLO**	
1 Garden State Plz. Paramus, NJ 07652 877-486-4756		Clothing

J-POP CULTURE

Midtown West	**Book Off***	
49 W. 45th St. (bet. 5th & 6th Ave.) 212-685-1410		Book
Midtown West	**Jim Henley's Universe***	
4 W. 33rd St. (bet. 5th Ave. & Broadway) 212-268-7068		Manga
Midtown West	**Kinokuniya Bookstore**	
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700		Book
Midtown West	**Midnight USA**	
35 W. 43rd St. 2 Fl (bet. 5th & 6th Ave.) 212-827-0502		Video Rental
Midtown West	**Midtown Comics***	
200 W. 40th St. (at 7th Ave.) 212-302-8192		Manga
Midtown East	**Midtown Comics***	
458 Lexington Ave. (at 45th St.) 212-302-8192		Manga
Chelsea	**Cosmic Comics**	
10 E. 23rd St. 2 Fl (bet. Madison & 5th Ave.) 212-460-5322		Manga
Chelsea	**Image Anime***	
242 W. 30th St. (bet. 7th & 8th Ave.) 212-631-0866		Anime
West Village	**AC Gears**	
68 E. 8th St. (bet. Broadway & University Pl.) 212-260-2269		J Goods
East Village	**Forbidden Planet**	
832 Broadway (bet. 12 & 13th St.) 212-473-1576		Toy
East Village	**St. Marks Comics**	
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9439		Manga
East Village	**Seerise Mart**	
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) 212-598-3040		Video Rental
East Village	**Toy Tokyo***	
91 2nd Ave. (bet. 5th & 6th St.) 212-673-5424		Toy
East Village	**Video Games New York***	
202 E. 9th St. (at 3rd Ave.) 212-539-1039		J Goods
Soho	**kidrobot**	
116 Prince St. (bet. Greene & Wooster St.) 212-966-6656		Toy
Soho	**Seerise Mart, Soho**	
434 Broome St. (W. Broadway & Wooster St.) 212 219-0033		Video Rental
Brooklyn	**Zakka Corp***	
155 Plymouth St. (bet. Jay & Pearl St.) 718-801-8037		Book



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347-438-1236
Anime

Long Island **Anime Castle**
77 Searing Ave, Mineola, NY 11501
516-214-4484
Anime

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Midtown East **Minamoto Kitchoen***
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Confectionery

Midtown East **Precious Pieces**
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212-682-8505
Parchment

Chelsea **KYOTOYA***
23 W. 10th St. (bet. 5th & 6th Ave.)
212-414-0720
General

East Village **Mokoh**
37 3rd Ave. (bet. 12th & 13th St.)
212-995-5668
Antique/General

Soho **Kimono House**
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Kimono

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GALLERY

Upper West **Gallery Sakiko**
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212-496-3263
Gallery

Chelsea **Annex Art Gallery**
529 W. 20th St. (bet. 9th & 10th Ave.)
212-727-3030
Gallery

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet. 25th & 26th St.)
212-380-1143
Gallery

Chelsea **Onishi Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.)
212-695-8035
Gallery

Chelsea **Po'Ae**
521 W. 26th St. (bet. 10th & 11th Ave.)
212-967-4898
Gallery

Lower Mhn **Asian American Arts Ctr**
111 Norfolk St. (bet. Pevnington & Delancy St.)
212-233-2154
Gallery

Queens **Gallery Gen**
47-09 36th St. Long Island City, NY 11101
718-392-7717
Gallery

OTHER

Midtown West **Toho Shoji N.Y.***
950 6th Ave. (bet. 36th & 37th St.)
212-967-7465
Jewelry Supply

Midtown East **Ippodo Tea**
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0600
Other Goods

Gramercy **Honneri**
20-24 E. 20th St. (bet. Park & Broadway)
212-475-7484
Other Goods

Lower Mhn **The Mandarin's Tea Room**
21 Howard St. #201 (Lafayette & Broadway)
917-707-1081
Other Goods

Online **Hortissimo**
www.hortissimo.com
855-847-7300
Other Goods

Online **IKI Japan**
www.ikijapan.com
650-581-5784
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Online **JPstatus**
www.jpstatus.com
888-330-8536
Other Goods

Online **LUPICIA Fresh Tea**
www.lupicia-usa.com
888-574-4832
Other Goods

HOUSEHOLD GOODS

Upper East **Sora Japanese Pottery***
950 Lexington Ave. (bet. 69th & 70th St.)
212-772-9243

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.)
212-661-3333

Tribeca **Korin***
57 Warren St. (bet. Church St. & W. Broadway)
212-587-7021

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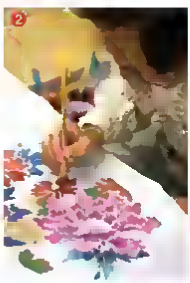
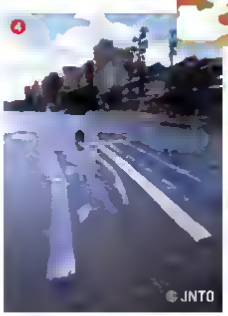
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Yuzen dyeing technique uses a paste-resist method, and it is characterized by flowers and birds in gorgeous patterns



Kyoto and Kaga are the two regions in Japan that cultivated Yuzen dyeing over a long period of time to create original designs adapted to the local climate. Originally there were differences in color scheme, the way of coloring and themes of patterns between the two, but there is now much exchange between them and fewer differences.



Washing off the glue and excess dye in the river's running water is called "Yuzen nagashi," and this process attracts tourists' attraction.

Vol. 34 - MONO of the month

Yuzen Dyeing

There are many people who are amazed by the beautiful, color filled patterns that adorn kimonos, coats and haori made via a method known as Yuzen dyeing. This is one of Japan's oldest dyeing methods, named for its founder Yuzenzai Miyazaki. He was a fan painter in Kyoto during the Edo Period, and he brought the Kyo Yuzen technique that he created to the castle town of Kanazawa in the Kaga Domain (today's Ishikawa Prefecture). There it was developed into what came to be known as Kaga Yuzen. In the Meiji Period, the base of Yuzen dyeing was further expanded when Jisuke Hirose came up with paper stenciling Yuzen, which uses printing as a technique.

Yuzen dyeing is characterized by the use of multiple colors and picturesque sweeping designs of plants, animals and landscapes. Initially it just employed the pigments used in Japanese-style paintings, but when chemical dyes were developed in 1856, color choices increased. For especially formal clothing like long-sleeved kimonos, more sophisticated options like dapple patterns, embroidery and gold leaf are also used.

Several steps comprise the Yuzen dyeing process, all of which require highly skilled craftsmanship. First, the craftsman makes a sketch based on a large scale design. So as not to affect the dye, for the ink he will use pigments extracted from flowers such as Asiatic day flower and spiderwort, which are weak in water. Next, he will precisely draw the outline with a resisting agent like rice glue or gum on top of the sketch. This is called a "fine line," and when dyeing is finished this still visible white line marking the pattern is what ultimately distinguishes Yuzen dyeing.

When the outline has been completed, the next step of "irozashi" is when the dye is applied with an ink brush or paint brush. Currently chemical dye is standard, but in the past natural plant dyes such as indigo, safflower and madder, as well as animal dyes such as that from cochineal insects, were used. At this point in the process, the primary color has been dyed on the pattern. It is necessary to wait until one color dries before dyeing the next, otherwise they will run into each other.

Following irozashi is "mushi," when the dye is made to adhere to the material by heating it up to at least 80 degrees Celsius and applying steam for 20-40 minutes. After this, during "jizome" or texture dyeing, the entire material is dyed with a different color. Before new colors can be dyed, the whole pattern is carefully covered with the resisting agent that was also used for the outline.

Finally, the last step of "Yuzen nagashi" is where the glue and excess dye is washed off. In the past this would take place in rivers or with melted snow, but now most craftsmen tend to carry this out in manmade facilities. In some cases, details like the centers of flowers, animal eyes, bird feather patterns and insect antennae, as well as decorations such as gold leaf and embroidery are added to create a breathtaking final product.

These Yuzen dyed kimonos are masterpieces that are treated as treasured assets to be passed down from generation to generation.

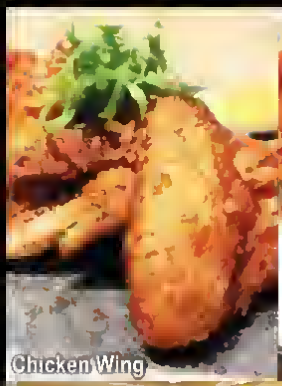
Photo 1, 2 and 5 provided by Ishikawa Prefecture Tourism League
Photo 3 by Kyoto Convention Bureau, JNTO
Photo 4 by Ishikawa Prefecture

NIKAI

GRAND OPENING

JAPANESE RESTAURANT & BAR

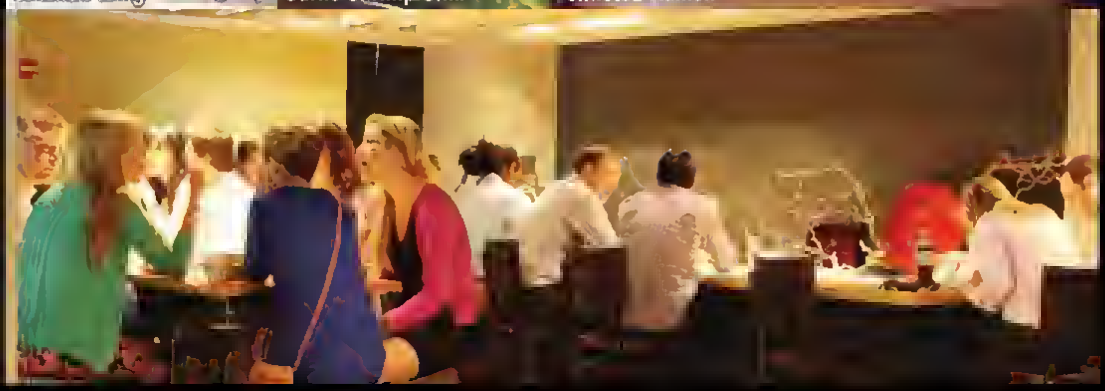
Specializing in ramen, NIKAI opened in July to provide a newly heightened experience of noodles to the already faithful ramen lovers. We only make limited servings from scratch every morning to prevent using preservatives and maintain freshness. Our ingredients are embellished with variety of herbs and garnishes to add a modern dimension to what is normally traditional. Please come and enjoy our modern take on a refreshingly Cold Hiyashi Chuka Ramen to our 36 hours slow poached chashu.



Chicken Wing

Garlic Shrimp Chili

Tonkotsu Ramen



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Minowamon *(center)* Junmai Daiginjo by Kimoto method
Junmai Kimoto *(right)* Junmai by Kimoto method

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OYSTER SAUCE

Red Label: Used in the most popular Chinese foods — classics like stir-fried beef with broccoli, chicken and vegetables or drizzled over steamed greens — oyster sauce is a key ingredient in many Asian recipes. It's made by condensing the extracted liquor from fresh oysters and combining it with soy sauce and a touch of brown sugar.

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kikkoman

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SEAFOOD STIR-FRIED NOODLES

[INGREDIENTS] (Makes 4 servings)
☐ 2 Tbsp. Asian sesame oil, divided ☐ 4oz. fresh squid, cleaned and cut crosswise into 1/2-inch thick rings ☐ 4oz. medium-size shrimp, shelled and deveined ☐ 4 cabbage leaves, cut into 1-inch squares ☐ 4 fresh shiitake mushrooms, cut into 1/4-inch thick slices ☐ 2 oz. canned bamboo shoot, sliced thinly ☐ 1 oz. snow peas, trimmed ☐ 1-1/2 lb. fresh egg noodles ☐ 1/4 cup Kikkoman Oyster Sauce ☐ 1 Tbsp. Kikkoman Soy Sauce

[INSTRUCTIONS] **1.** Heat 1 Tbsp. sesame oil in a large skillet or wok over medium high heat. Add squid, shrimp, cabbage, mushrooms, bamboo shoot and snow peas. Stir fry until seafood is cooked. Remove from skillet.
2. Heat remaining 1 Tbsp. sesame oil in the same pan and stir-fry noodles until heated through. If the noodles stick together, add 1-2 Tbsp. water and steam with a lid on for a few minutes.
3. Add cooked vegetables and seafood to the noodles. Drizzle with Oyster Sauce and Soy Sauce. Toss to coat evenly.

Japanese Restaurant Review

Aki on West 4th

NIKAI

IPPUDO Westside

Asian Restaurant Review

TAAN THAI CUISINE

Focus: Food

The Wonderful World of Japanese Gyoza

Listings

Japanese Restaurant

Asian Restaurant

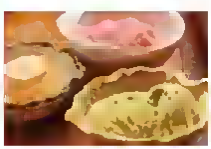
Aki on West 4th

181 W 4th St. (bet 6th & 7th Aves.) New York NY 10014
TEL 212-989-5440
Mon-Sun 6-11 pm

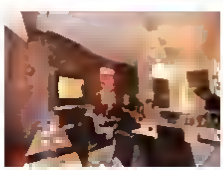
Aki on West 4th is a cozy Japanese restaurant which offers a relaxed café-like setting to enjoy one of the more creative sushi twists in the city. While the owners recently changed, many of the Jamaican inspired sushi flavors that made the restaurant stand out still remains, keeping the loyal repeaters happy. But one of the new owners, Ms. Natsuko Yamawaki was able to add uniqueness to this cultural mix with her own expertise in koji (mold that makes sake), making the dining experience even more inspirational. She explains, "I started this because I just wanted to spread the word about good things foods that are fermented this way can do for us." Koji has been known traditionally to aid in digestion, improve the immune system and skin conditions, and has anti-aging properties among other things. Most of the items in the restaurant incorporate koji in some way. Besides the *All Koji Course* for $45, one of the great items here is the vegetable sushi, the one and only kind where all vegetables have been marinated or flavored with koji, bringing out the natural taste of the organic vegetables. Other must haves are koji fermented tofu and koji ice cream. Weekly koji classes are offered for those interested in learning more about working with koji.

Amazake made with only koji, rice and water. Traditionally a summer drink, it prevents heat exhaustion. It is sweet but has no added sugar as the fermentation process creates natural sweetness.

Koji fermented tofu tastes like a delicate artisanal cheese



Strawberry, coconut matcha and peach banana ice creams are all made with koji. No sugar added



Weekly workshops on koji will give you tools to make it by yourself at home.

3 Best Sellers

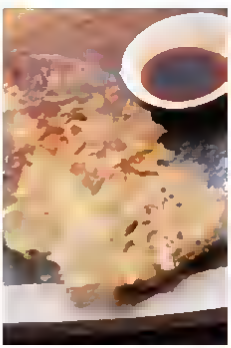
• **Vegetable Sushi**	$19
• **Tuna Mille-Feuille**	$12
• **Yellowtail Tartare**	$16

NIKAI

NEW!

830 3rd Ave. (at 51st St.) New York, NY 10022
TEL 212-355-9855
Mon-Fri TBD

Your opportunity to be part of a grand restaurant experiment sits at the corner of E. 51st Street and Third Avenue. Over the past several months, innovative eatery, Treehaus, has surprised lunch-goers with steam tables adorned with everything from truffle mac and cheese to house made boudin noir. Like the democratic style of Smorgasburg or Brooklyn Flea Food Market, what you buy stays and the rest goes. This successful concept is heading up to the second floor, or NIKAI, in the form of a Japanese noodle house. The biggest feature is the noodles made on premises by a renowned but modest noodle master. The complex broths paired with these amazing noodles are the result of Executive Chef's history in Michelin star restaurants. Attentive diners will notice the olive oil on the eggplant or a hint of tomato flavor as they slurp *Vegetable Ramen*. Delicious nibbles like *Vegetable Steamed Dumpling* and *Shrimp Chili Sauce* hint at the direction the restaurant is going, but the ultimate result is up to you. When it comes to NIKAI one thing is for sure: they will continue to evolve, so go and be a part of the process.



The pork filling for this gyoza takes over an hour to make giving it a dynamic texture.

Shrimp Chili Sauce, crisp and coated in a sweet spicy sauce, is a prime example of an izakaya style menu item with an American slant.

3 Best Sellers

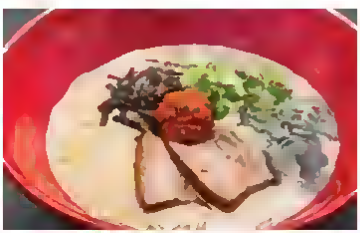
- **Vegetable Ramen** $11
- **Gluten Free Soba Noodle** $11
- **Cold Hiyashi Chuka Raman** $11

IPPUDO Westside

NEW!

321 W. 51st St. (bet. 8th & 9th Aves.) New York, NY 10019
TEL 212-874-2500 | www.ippudony.com
Lunch: Mon-Sat 11 am-3:30 pm, Sun 11 am-5 pm
Dinner: Mon-Thu 5-12 pm, Fri & Sat 5 pm-1 am, Sun 5-11 pm

This summer ramen fans had something to celebrate, the opening of the second IPPUDO in midtown, which is no mere copy of the first one. "When we opened the first store, we wanted to recreate a real, traditional ramen house in NYC. With our second store, however, we aimed to create a space for the more sophisticated, new generation ramen experience," explains General Manager, Mr. Tomoaki Shimazu. While the first Ippudo features the rich traditional Hakata ramen taste, this second space offers a modernized version of Hakata ramen, which is cleaner, lighter and subtle in flavors. The exceptional service and hospitality Japan is known for is also emphasized. "We want our customers to enjoy ramen the way the Japanese do, starting with the tapas menu, moving onto the pairing menu, and then ending the meal with ramen," Shimazu explains. IPPUDO's artisanal passion for creating new within the old has also led them to experiment with collaborations with other like-minded creators such as Kawashima Brewery to create sake specifically for IPPUDO ramen called *Matsu no Hana* and similarly with Brooklyn Brewery who helped create *Kaedama Ale*, the perfect beer to go with their ramen. By November the joint will have a second floor that is counter space only as in Japan to unveil their true ramen expressions. Vegan friendly menu is also available.



Although many of the menu names have stayed the same, every item has a different taste from the ones offered at the other IPPUDO in the East Village.

Hirata Buns was a creation made by the ramen chef, Hirata from the original store in NY. Due to its popularity many other ramen joints around the globe have been copying it, using the same name.

IPPUDO is dedicated to teaching people outside of Japan the real etiquette of ramen, so that no one feels lost when they visit an actual ramen house in Japan.

Matsu no Hana is a sake made specifically to pair well with IPPUDO ramen.

3 Best Sellers

- **Hirata Buns** $9
- **Lamb Chop Koumi Yasai-yaki** $18
- **Grilled Tofu with Vegetables** $12

Japanese Restaurant Guide

$35 Average price for a 3 mins entree and a drink (sake or wine)

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* Chopsticks NY available to pick up

Upper West

Bar Musa — $69 Su L
The Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japonase Restaurant — $20 L
2019 Broadway (at 69th St.)
212-877-5255

Guri — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4918

Haru — $25
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5655

Ichie Restaurant — $20 M
53 W 108th St (bet. Manhattan & Columbus Ave)
212-865-4888

Jin Ramen* — $15 L
2183 Broadway (at 125th St.)
646-559-8881

Kitaro — $20 L
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-8008

Kouzau — $25 L
685 Amsterdam Ave (at 93rd St.)
212-280-8039

Kumu Sushi — $30
165 W 72nd St (Columbus & Amsterdam Ave.)
212-580-5228

Mama Sushi — $25 L
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Muun Organic Cafe — $20 L
846 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-4110

Masa — $400 Su L
The Warner Ctr 4Fl Columbus Cir
212-823-9800

Matsu — $20 L
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7522

Momoya Amsterdam — $42 L
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25 L
813 W. 182th St (Pinehurst & Fort Washington)
212-543-2111

Ozu — $25 L
506 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-6318

Pluuet Sushi* — $25 L
360 Amsterdam Ave (at 78th St.)
212-712-2162

RAKU* — $20 L
57 W 75th St (at Columbus Ave.)
212-873-1220

Suga Grill — $25 L
1268 Amsterdam Ave (bet. 122nd & 123rd St)
212-666-2966

Suji's — $15 L
256 W 109th St. (Broadway & Amsterdam Ave.)
212 749-1834

Sumu Sushi — $25 L
364 Amsterdam Ave (bet. 107th & 108th St.)
212 280-5858

Sun-Chuu* — $25 L
2707 Broadway (bet. 103rd & 104th St.)
212 749-5008

Sushi A-Go-Go — $25 L
1000 Broadway (bet. 83rd & 84th St.)
212-724-7340

Sushi Huna — $35 L
486 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1075

Sushi Yasaka* — $30 L
251 W. 72nd St. (Broadway & West End Ave.)
212-496-6460

Sushi Yu 2 — $18 L
927 W. 181st St (bet. Pinehurst & Cabrini)
212 781-6633

Tamaya — $14 L
4030 Broadway (bet. 169th & 170th St.)
212-569-0036

Tanzan — $32 L
205 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vima Sushi & Saka* — $20 L
2353-55 Broadway (bet. 115th & 116th St.)
212-222-9588

Upper East

Aki Sushi — $25 L
1425 York Ave (bet. 75th & 76th St.)
212-628-8815

AMURA* — $23 L
1567 2nd Ave (bet. 80th & 81st St.)
212 772-1668

Donguri — $60 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212 737-5656

Fuji Yumu — $30 L
1466 1st Ave (bet. 76th & 77th St.)
212-249-2732

Ginza — $20 L
800 Lexington Ave (at 62nd St.)
212-980-7658

Haru — $30 L
1329 3rd Ave (at 76th St.)
212-452-1026

Haru Saka Bar — $38 L
1327 3rd Ave. (at 76th St.)
212-452-2230

Ichiro — $30 L
1694 2nd Ave (bet. 87th & 88th St.)
212-369-6300

Ihanahana — $30 L
1016 Lexington Ave (bet. 72nd & 73rd St.)
212 737-6839

INASE* — $40
1583 1st Ave (bet. 82nd & 83rd St.)
212-628-1238

Upper East **IRON Sushi*** $25
355 E 79th St (bet 1st & 2nd Ave)
212-772-7670

Upper East **Isohoma** $30
1867 3rd Ave (bet. 93rd & 94th St)
212-828-0024

Upper East **Iwasaki Sushi** $25
1103 1st Ave (bet 60th & 61st St)
212-308-8826

Upper East **Izakaya Oochae*** $22
354 E 66th St (bet 1st & 2nd Ave)
212-734-5270

Upper East **Ko Sushi (2nd Ave)** $31
1325 2nd Ave (at 70th St)
212-433 1678

Upper East **Ko Soshi (York Ave)** $31
1019 York Ave (bet 05th & 06th St)
212-772-8836

Upper East **Koito Soshi*** $30
310 E 33rd St (bet 1st & 2nd Ave.)
212-426 1216

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet 83rd & 84th St) $30
212-288-5024

Upper East **Motsu** $30
411 E 70th St (bet York & 1st Ave)
212-744-5454

Upper East **Nanoto Nomoo*** $10
1596 3rd Ave (bet. 89th & 90th St)
212 289 7803

Upper East **Ooki Sushi** $35
1575 3rd Ave (bet. 89th & 90th St)
212-828-3388

Upper East **Poke**
343 E 85th St (bet 1st & 2nd Ave.) $30
212 249-0569

Upper East **Susobuoo**
401 E 73rd St (bet 1st & York Ave) $40
212-249-8563

Upper East **Shohu-Shohu 70*** $25
314 E 70th St (bet 1st & 2nd Ave.)
212-861-5635

Upper East **Sushi Hooo** $25
1501 E. 2nd Ave (at 79th St)
212-327-0502

Upper East **Sushi of Gori** $80
402 E 78th St (bet 1st & York Ave)
212-517-5340

Upper East **Sushi Soki*** $57
1143 1st Ave (bet 62nd & 63rd St.)
212-371-0238

Upper East **Sushi Suki** $20
1577 York Ave (bet 83rd & 84th St)
212 249 3788

Upper East **Tonoshi Sushi Soko Bar*** $55
1372 York Ave (bet 73rd & 74th St)
646-727-3056

Upper East **Tutaui 72** $20
1400 2nd Ave (bet. 72nd & 73rd St)
212-472-1900

Upper East **Tenzan** $35
986 2nd Ave (bet 52nd & 53rd St.)
212-980-5500

Upper East **Teriyaki Boy*** $7
1640 3rd Ave (bet 91st & 92nd St.)
212-987-7150

Upper East **Tokubei 86*** $25
314 E 86th St (bet 1st & 2nd Ave.)
212-628-5334

Upper East **TORI SHIN** $70
1133 1st Ave (bet 64th & 65th St.)
212-888-8406

Upper East **Totoya** $25
1144 1st Ave (at 63rd St)
212 753-0422

Upper East **Wajima** $30
134 E 61st St (bet Lexington & Park Ave)
212-813-0096

Upper East **Wasabi Lobby** $30
1564 2nd Ave (at 82nd St)
212-988-8852

Upper East **YUKA*** $25
1557 2nd Ave (bet. 80th & 81st St.)
212 772-8675

Upper East **Yuku** $25
1531 York Ave (at 81st St.)
212-288-5800

Midtown West

Midtown West **Ai's Sushi** $15
374 W 46th St. (at 9th Ave)
212-265-5686

Midtown West **Aki Soshi** $30
366 W 52nd St (bet 8th & 9th Ave)
212 262 2696

Midtown West **Auki** $30
234 W 48th St. (bet Broadway & 8th Ave)
212-956-2356

Midtown West **Bamboo 52** $12
344 W 52nd St. (bet 8th & 9th Ave.)
212-315-2777

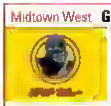
Midtown West **Benihana** $30
47 W 56th St (bet 5th & 6th Ave)
212-581-0330

Midtown West **Bento Sushi*** $8
1407 Broadway (bet 38th & 39th St)
212-354-1405

Midtown West **east 55*** $20
253 W 55th St. (bet Broadway & 8th Ave)
212-581-2240

Midtown West **Go Sushi** $20
756 9th Ave. (at 51st St.)
212-459-2296

Midtown West **GO! GO! CURRY!***



The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website

273 W 38th St (bet 7th & 8th Ave) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Haru** $35
205 W 43rd St. (bet Broadway & 8th Ave)
212-398-9810

Midtown West **Inukaye** $45
231 W 40th St. (bet 7th & 8th Ave)
212-354-2135

Midtown West **IPPUDO NY WESTSIDE** $32
321 W 51st St. (bet 8th & 9th Ave)
212-974-2500

Midtown West **ISE Menkui-tei 56** $25
56 W 56th St (bet. 5th & 6th Ave)
212-707-8702

Midtown West **Ishihoma** $30
318 5th Ave. (at 32nd St.)
212-868-0202

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212 921-3330 $60

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705 9th Ave. (bet. 48th & 49th St.)
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Midtown West **Mouster Sushi**
22 W 46th St. (bet. 5th & 6th Ave.)
212-896-7707 $30

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226 W 50th St. (bet. Broadway & 8th Ave.)
212-258-2868 $40

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.)
212 757 3000 $100

Midtown West **Ocha***
350 W 46th St. (bet. 8th & 9th Ave.)
212 581-3158 $25

Midtown West **Suke Bur Hugi***
152 W 49th St. (bet. 6th & 7th Ave.)
212 764-6549 $25

Midtown West **Sapporo***
152 W 49th St. (bet. 6th & 7th Ave.)
212-869-8172 $18

Midtown West **Shimizu**
318 W 51st St. (bet. 8th & 9th Ave.)
212-581-1581 $35

Midtown West **Subu Nippon***
19 W 52nd St. (bet. 5th & 6th Ave.)
212 489 2525 $30

Midtown West **Sugiyama**
251 W 55th St. (bet. Broadway & 8th Ave.)
212 956-0670 $85

Midtown West **Sushi Dumo**
330 W 58th St. (bet. 8th & 9th Ave.)
212 707-1609 $45

Midtown West **Sushi of Gari 46**
347 W 46th St. (bet. 8th & 9th Ave.)
212 957-0048 $80

Midtown West **Sushi Zen**
108 W 44th St. (bet. 6th & 7th Ave.)
212 302-0707 $70

Midtown West **Susibuu***
123 W 49th St. (bet. 6th & 7th Ave.)
212-930 2800 $45

Midtown West **Sushiya***
29 W 56th St. (bet. 5th & 6th Ave.)
212-247-5758 $20

Midtown West **TABATA***
540 9th Ave. (bet. 39th & 40th St.)
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Midtown West **Terakewa Rumou***
965 3th Ave. (bet. 57th & 58th St.)
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368 W. 52nd St. (bet. 9th & 9th Ave.)
212-582-0052 $20

Midtown West **Yukitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.)
212 245-4555 $45

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level
212-459-2100 $10

Midtown East

Midtown East **Aburaya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867 5454 $65

Midtown East **Aratu Sushi**
1047 2nd Ave. (bet. 55th & 56th St.)
212-371-6336 $20

Midtown East **Azusa***
3 E. 44th St. (bet. Madison & 5th Ave.)
212-661-0001 $35

Midtown East **OONBURI-YA***
137 E. 47th St. (bet. 3rd & Lexington Ave.)
212-980-7305 $25

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl (at 50th St.)
212-702-8816 $40

Midtown East **Hukubui**
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-7111 $66

Midtown East **Haru**
280 Park Ave. (at 48th St.)
212-490-3680 $35

Midtown East **Hatsuhuu**

Established in 1976, Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center, it is perfect for business lunches. At dinnertime, try their Omakase at sushibar, or prix fixe and entree start ng at $23

17 E. 49th St. (bet. 5th & Madison Aves.) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhuuu Purk***
237 Park Ave. (bet. 45th & 46th St.)
212-661 3400 $35

Midtown East **Hide-Chou Raaen**
248 E. 52nd St. 2 Fl (bet. 2nd & 3rd Ave.)
212-813-1800 $20

Midtown East **Izakayu Ariyushi**
226 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-318-3940 $25

Midtown East **Izakaye Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-5804 $40

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-588-8788 $30

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lex & Park Ave.)
212-228-4873 $80

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.)
212-758-5909 $18

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.)
212-317-2802 $100

Midtown East **Mie Sushi Resteurant**
16 E. 41st St. (bet. 5th & Madison Ave.)
212-400-8880 $18

Midtown East **MEGU Midtown**
645 UN Pl. (bet. 47th & 48th St.)
212-964-7777 $125

Midtown East **Meuchanku-Tei**
131 E. 45th St. (bet. 3rd & Lexington Ave.)
212-599-6805 $14

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Midtown East **Nade-Sushi**
135 E 50th St (bet 3rd & Lexington Ave) $25
212-838-2537

Midtown East **Nippon***
155 E 52nd St (bet 3rd & Lexington Ave) $49
212 758-0226

Midtown East **Onya***
143 E 47th St (bet 3rd & Lexington Ave) $30
212 715-0480

Midtown East **Ramen Takumi***
517 3rd Ave (bet 34th & 35th St) $10
212-679-2752

Midtown East **Restaurant SEO***
245 E 49th St (bet 2nd & 3rd Ave) $40
212-355-7722

Midtown East **Ringa**
205 E 45th St (bet 2nd & 3rd Ave) $50
212-867-4200

Midtown East **Rosie Bar & Grill**
3 E 37th St (bet Madison & 5th Ave) $15
212-213-5137

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hidden treasure tucked in the basement level is perfect for couples. Private parties available.
211 E 43rd St. B1F (bet. 2nd & 3rd Ave) $50
212-353-7253 www.sakagura.com

Midtown East **Shiohashi**
7 E 48th St (bet. Madison & 5th Ave.) $30
212-813-1009

Midtown East **Shochu Bar Hatchaa**
210 E 44th St (bet 2nd & 3rd Ave) $30
212-687-5075

Midtown East **Saba TOTTO**
211 E 43rd St 1 El (bet 2nd & 3rd Ave) $40
212-557-8200

Midtown East **Sushi Time**
821 2nd Ave (at 44th St.) $20
212-883-8983

Midtown East **Sushi You***
246 E 51st St (bet. 2nd & 3rd Ave) $85
212 752-2897

Midtown East **SushiAnn**
38 E 51st St. (at Park Ave) $50
212 755-1780

Midtown East **Sushidan***
19 E 49th St (bet. Madison & 5th Ave) $45
212 759-2700

Midtown East **TOMI JAZZ**
239 E 53rd St (bet 2nd & 3rd Ave) $30
646-437-1254

Midtown East **Tsushima**
141 E 47th St (bet 3rd & Lexington Ave) $40
212-207-1938

Midtown East **West Udea Izakaya**
150 E 46th St (bet 3rd & Lexington Ave) $10
212-922-9677

Midtown East **Yakiniku GEN***
250 E 52nd St (bet 2nd & 3rd Ave) $50
212-702-1123

Midtown East **Yakitori East***
210 E 44th St (bet 2nd & 3rd Ave) $20
212-687-5075

Midtown East **YAMA Restaurant**
39 E 49th St (bet 1st & 2nd Ave) $26
212-355-9070

Midtown East **Yamakoge Tokyo**
1029 2nd Ave (bet 54th & 55th St) $20
646-570-0193

Korea Town

Koreatown **Ichi Umi Restaurant***
9 E 32nd St (bet Madison & 5th Ave) $30
212-725-1333

Koreatown **Izakaya Moku**
10 W 32nd St 2 Fl (bet 5th Ave & Broadway) $20
212-736-3232

Koreatown **Kirekuyo**
2 W 32nd St (bet 5th Ave & Broadway) $30
212-695-7272

Koreatown **Toyama Sushi**
11 W 36th St (bet 5th & 6th Ave) $22
212-967-9541

Chelsea

Chelsea **Asuka Sushi***
300 W 23rd St (at 8th Ave) $25
212 727-0688

Chelsea **Blue Ginger**
108 9th Ave (bet 15th & 16th St) $30
212 352-0511

Chelsea **eeeju***

A self-service restaurant conveniently located near union square station. eeeju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi, and sake.
20 E 17th St (bet 5th Ave & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. "Ketsu curry", "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W 19th St (bet 6th & 7th Ave) $8.5
212 255-4555 www.gogocurryusa-ny.com

Chelsea **IRON Sushi**
440 3rd Ave (bet 30th & 31st St) $25
212-447-5922

Chelsea **Izakaya Tao**
207 10th Ave (bet 22nd & 23rd St) $25
212-627-7777

Chelsea **Kiku Sushi***
235 5th Ave (bet 24th & 25th St) $15
212-627-3660

Chelsea **Momoya Chelsea**
185 7th Ave (at 21st St) $40
212-989-4468

Chelsea **Monster Sushi***
158 W 23rd St (bet 6th & 7th Ave) $30
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave (bet 15th & 16th St) $50
212-989-8883

Chelsea **Naka Naka**
458 W 17th St (bet 9th & 10th Ave) $50
212-929-8544

Chelsea **Ootoya**
8 W 18th St (bet 5th & 6th St) $20
212-255-0018

Introducing NEW
bento style Ladies' Set
Ladies Bento Night
Only $18
Dinner time only
Comes with all these items!
• appetizer from the sushi bar • miso soup
• customer's choice of 4 pieces of sushi and 1 roll
• two dishes from the kitchen • dessert
Only 2 minutes from Grand Central
HATSUHANA PARK
237 Park Ave (bet 45th & 46th St) 212 661 3400
Mon-Fri 11:45am-2:45pm (Lunch), 5:30pm-10pm (Dinner)
WWW.HATSUHANA.COM
Vanderbilt Ave
Park Ave
Lexington Ave
45th St
46th St

Chelsea **Tanaki Tavarn**
Gansevoort Hotel, 18 9th Ave (at 13th St.) $50
212-660-6766

Chelsea **Tabaya**
144 W 19th St (bet. 6th & 7th Ave.) $13
212-924-3335

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**
51-3rd Ave. (bet. 34th & 35th St.) $25
212-685-2055

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1419

Gramercy **Hamachi**
34 E. 20th St. (bet. Park Ave. & Broadway) $25
212-420-8608

Gramercy **Hane**
346 1st Ave. (at 20th St.) $30
212-598-0135

Gramercy **Haru**
220 Park Ave. S. (at 19th St.) $30
646-426-0389

Gramercy **Katten Sushi East***
365 3rd Ave. (bet. 26th & 27th St.) $15
212-689-2328

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-6596

Gramercy **Momokawa**
157 E. 26th St. (bet. 3rd & Lexington Ave.) $35
212-684-7430

Gramercy **Sabari**
169 Lexington Ave. (bet. 30th & 31st St.) $20
212-481-7786

Gramercy **Soi 30 Thai Cooking**
430 3rd Ave. (at 30th St.) $16
212-481-5211

Gramercy **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.) $35
212-475-9377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.) $40
212-889-2208

Gramercy **Tarekawa Ramen***
19 Lexington Ave. (bet. 23rd & 22nd St.) $12
212-777-7369

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0949

West Village

West Village **Aki on west 4**
181 W. 4th St. (bet. 6th & 7th Ave.) $40
212-989-5440

West Village **Cha Cha San***
15 W. 8th St. (bet. 5th & 6th Ave.) $25
212-473-2333

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

West Village **Hakata Tonton***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3595

West Village **GO! GO! CURRY!***

With the motto "Everything for you genki-yo-gori" 5th 15th 25th are GoGoGo! Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Standum location. They offer free delivery
231 Thompson St (bet. W. 3rd & Bleecker St.) $8 5
212-505-2555 www.gogocuryusa-ny.com

West Village **JINYA Ramen Bar**
24 Greenwich Ave (bet. 10th & 11th St.) $25
646-329-8756

West Village **Marami***
546 LaGuardia Pl (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Mikado***
525 6th Ave (bet. 13th & 14th St.) $20
212-255-9981

West Village **Miyabi**
121 W 3rd St (bet. MacDougal St. & 6th Ave.) $15
212-228-1998

West Village **Miyagi**
220 W. 13th St (bet. 7th & Greenwich Ave.) $25
212-620-3930

West Village **Nagomi**
179 Prince St (bet. Thompson & Sullivan St.) $35
212 387-8230

West Village **Ramen Tekemi***
90 University Pl (bet. 11th & 12th St.) $13
212-229-2752

West Village **Rockmaisha***
11 Barrow St (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Sushi Mamba**
255 Bleecker St (bet. Leroy & Cornelia St.) $18
212-675-5185

West Village **Sushi Yewa**
25 W. 8th St (bet. 5th & 6th Ave.) $30
212-253-9188

West Village **Tamoa Sushi**
172 Thompson St (bet. Houston & Bleecker St.) $40
212 777-6346

West Village **Ushiwakamore**
136 W. Houston St (Sullivan & MacDougal St.) $80
212 228-4181

East Village

East Village **Ashiya**
187 1st Ave (bet. 10th & 11th St.) $15
212-505-3348

East Village **BONO ST**
6 Bond St. (bet. Lafayette & Broadway) $75
212-777-2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $25
212-228-1030 www.chaanteahouse.com

East Village **Otaci**
225 E. 10th St (bet. 1st & 2nd Ave.) $40
212-387-9545

Mikado
Japanese Bistro & Sushi Bar
525 6th Ave. (bet. 13th & 14th St.) | TEL 212-255-9981 / 9431 | Open 7 Days
Free Delivery - min $10 | Order online: www.MikadoSashiBar.com

Sake and Food Pairing Event
September 13-22
You can enjoy specific sake and food pairings whose contents change on a daily basis. Food is made by NY based macrobiotic chef Natsuko Yamawaki
Complimentary sake samples (a 1 oz. cup) if you find one you like, bottles are half off for purchase
<Examples of the sake you can drink>
Chouki-jukusei shu "Junmai Koji (Homare Shuzo)
The world's first authentic sake made entirely from rice malt

We serve appetizers using shio koji based ingredients, a popular trend in Japan. Pair it with our organic sake and wine.
aki on west 4
212 989 5440 OPEN 7 DAYS (6-11PM)
181 W. 4th St., (bet. Jones & Barrow Sts.)

Check the Daily Special Donburi on the owner's blog at www.ennju.com!
@ennjukst
Twitter and Facebook are also updated daily with news info or special discounts and coupons.
Ennju
NEW
BUTA DON
A rice bowl dish loaded with garlic-teriyaki sliced pork.
$9.50
Eat in or take out
ennju
20 E. 17th St. (bet. 5th Ave. & Broadway)
Tel: 646-336-7004
Mon-Fri: 11:30am-10pm Sat & Sun: 12pm-8pm
Just steps from Union Square!
E. 17th
Broadway
Union Square

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and is not matched in ambiance and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm

214 E. 10th St (bet. 1st & 2nd Ave.) $20
908-602-0776 www.nycurry-ya.com

East Village **East Noodle** $16
113 2nd Ave. (at 7th St.)
212-982-4295

East Village **Gyu-Kaku*** $40
34 Cooper Sq. (bet. 4th St. and Astor Pl.)
212-475-2589

East Village **Hasaki*** $40
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-3327

East Village **IPPUDO NY** $29
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088

East Village **IRON Sushi*** $25
212 10th St. (bet. 1st & 2nd Ave.)
212-228-0102

East Village **Japonica** $40
100 University Pl. (at 12th St.)
212-243-7752

East Village **JEWEL BAKO** $45
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

East Village **Kambi Ramen House*** $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1388

East Village **Kenka*** $25
25 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-6363

East Village **Kotobuki** $25
56 3rd Ave. (bet. 10th & 11th St.)
212-353-5088

East Village **Kuboya** $15
536 E. 5th St. (bet. Avenue A & B)
212-777-7010

East Village **Kya Ya** $42
34 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village **May's Placa Sushi*** $15
121 2nd Ave. (bet. 7th & St. Marks Pl.)
212-533-8448

East Village **Menkui-Tei*** $10
93 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212 228-4152

East Village **MINCA** $10
538 E. 5th St. (bet. Ave. A & B)
212-505-6001

East Village **Notori** $20
58 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

East Village **Naodle Cafe Zea***

In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi-rolls for an order over $16 and the late night happy hour after 10pm

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-8555 www.zensushi-nyc.com

East Village **OH! Taisho*** $20
3 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-673-1300

East Village **Otafuku***

A tiny vendor-like joint Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Ta yaki and Daifuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo

235 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-0503

East Village **Rai Rai Kea***

Have you ever seen the movie Tampopo – a Japanese cult movie about searching ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

218 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7000

East Village **Ramea Misoya New York*** $10
129 2nd Ave. (7th St. & St. Marks Pl.)
212-477-4826

East Village **Ramen Setagaya (St. Marks Pl.)*** $13
34A St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-387-7958

East Village **Robataya NY**

Boasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection this is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48. Tasting course $40. popular lunch set $10

231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-9774 www.robataya-ny.com

East Village **Saka Bar Dacibal** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-2733

East Village **Sake Bar Satska**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0533

East Village **Sapporo East** $17
245 E. 10th St. (at 1st Ave.)
212-260-1330

East Village **Shabu-Tatsu*** $38
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-2972

East Village **Shima** $25
186-190 2nd Ave. (at 12th St.)
212-260-0303

East Village **Sobakoh*** $15
309 E. 5th St. (bet. 1st & 2nd Ave.)
212 254-2244

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-8998 www.sobaya-nyc.com

East Village **Sauea East Village*** $15
328 E. 6th St. (bet. 1st & 2nd Ave.)
212-388-1155

East Village **Sauan Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627 7150

East Village **Takahachi East Village** $25
85 Ave. A (at 6th St.)
212-505-6524

wasan
SUPER SUNDAY
Only for the first 10 guest
$29 Exclusive
Sunday
5 Courses
*Please make reservation at least the day before and mentions "Chopsticks NY"
"WASAN SALAD"
Mixed greens in a pate-phyllo bowl
Tofu tomato cucumber seaweed snap peas sesame dressing
Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $15. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm

132 St. Marks Pl. (at Ave. A) $12
212-598-1188 www.sushiloungenyc.com

East Village **Uduu West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Umuuu**

Umamis is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)

86 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumino.com

East Village **Village Yokocho**

8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) $20
212-539-3041

East Village **Wasuu**

108 E. 4th St. (bet. 1st & 2nd Ave.) $35
212-777-1378

East Village **Yakiniku West***

218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5086

East Village **Yushi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-6909

East Village **Yuzu Restaurant**

105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-8186

East Village **Zeu 6***

325 E. 6th St. (bet. 1st & 2nd Ave.) $15
646-429-8471

Lower Manhattan

Lower Mhn **Bunto Sushi***

32 Broadway (at Morris St.) $8
212-747-0064

Lower Mhn **Cube 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Elevatu Restaurant***

93 Bowery (at Hester St.) $25
646-329-3416

Lower Mhn **Family Recipe***

231 Elizabeth St. (bet. Houston & Stanton St.) $30
212-529-5133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month get free topping coupons on purchase for GO GO DAY. Check the website for special promo

12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **ISE Downtown***

86 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajou**

21 South End Ave. (at W. Thames St.) $38
212-775-9188

Lower Mhn **Mottsu**

285 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shubu Shabu**

237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0998

Lower Mhn **Soy**

102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushiiiu**

325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azabu**

428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SUteiShi**

247 Park St. (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yoppurai**

151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**

30 Hudson St. (at. Duane St.) $130
212-791-3771

Tribeca **MEGU New York**

62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***

25 Hudson St. (bet. Reade & Duane St.) $35
212-274-0500

Tribeca **NOBU**

105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**

105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosunjin**

141 Duane St. (bet. Church St. & W. Broadway) $80
212-385-0664

Tribeca **Shiguru***

277 Church St. (bet. White & Franklin St.) $25
212-965-0200

Tribeca **Takubachi Tribeca***

145 Duane St. (Church & W. Broadway) $35
212-571-1930

Tribeca **Zetto***

77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3287

Soho

Soho **Blue Ribbon Sushi**

119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**

75 Thompson St. (bet. Broome & Spring St.) $15
212-925-1303

Soho **Omen**

113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8323

Soho **Souvlaki Soho***

210 9th Ave. (at Prince St.) $20
212-627-7421

We serve appetizers using shio koji based ingredients a popular trend in Japan. Pair it with our organic sake and wine.

akiyo west

212-389-5440 OPEN 7 DAYS (6-11PM)
181 W. 4th St. (bet. Jones & Barrow Sts.)

焼肉 Yakiniku West
218 E. 9th St
(bet. 2nd & 3rd Ave)
212-979-9238
Happy Hour Everyday 5-7PM
Draft beer $2.5 (glass) $9.5 (pitcher),
Large hot saku $6, Shochu bottle $38/EA
Special Discount
Sun & Wed
• US Kobe Short Rib $9.95 ⇨ $6.95
Mon & Tue
50% OFF Short Rib $6.95 ⇨ $3.48 | Finger Rib $5.95 ⇨ $2.98
Prime Short Rib $9.95 ⇨ $7.95 | Short Rib w/bone $7.50 ⇨ $5.50
Early Bird (Everyday 5-6PM)
$9.95: Short rib, White rice, Miso soup or Salad & Ice cream
Mon-Thu 5pm-11:30pm | Fri & Sat 5pm-4am | Sun 5pm-10:30pm

Go! Go! CURRY! USA
Do you know?
• 9/5(Thu), 9/15(Sun) and 9/25(Wed) are Go! Go! Day! You can get a free topping coupon.
JAPAN'S NO.1 CURRY!
• You can easily order online with Seamless, GrubHub or Delivery.com
• Go! Go! CURRY! is open 7 days
www.gogocurryusa-ny.com
Times Square Stadium 273 W. 38th St. (bet. 7th & 8th Ave.)
Chelsea Stadium 144 W. 19th St. (bet. 6th & 7th Ave.)
World Trade Center Stadium 12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium 231 Thompson St. (bet. W. 3rd & Bleecker St.)

Brooklyn

Brooklyn — 1 or 8*
66 S 2nd St (bet. Wythe & Kent Ave.)
718-384-2152
$32

Brooklyn — Ani Sushi*
142 Montague St. (bet. Clinton & Henry St.)
718-923-1800
$15

Brooklyn — Bozu
295 Grand St (bet. Havemeyer & Roebling St.)
718-384-7770
$30

Brooklyn — Fushimi
9316 4th Ave (bet. 93rd & 94th St.)
718-833-7788
$38

Brooklyn — Geido*
331 Flatbush Ave (bet. Park & Prospect Pl.)
718-638-9998
$25

Brooklyn — Hibino
339 Henry St (at. Pacific St.)
718-260-8052
$35

Brooklyn — Iron Chef House
92 Clark St (bet. Monroe Pl. & Henry St.)
718-858-8517
$15

Brooklyn — IZAKAYA on SMITH*
176 Smith St (bet. Wyckoff & Warren St.)
718-855-2277
$20

Brooklyn — Ki Sushi
122 Smith St (bet. Dean & Pacific St.)
718-935-0575
$30

Brooklyn — Mizu
152 Bedford Ave (bet. 5th St. & 7th St.)
718-782-6666
$20

Brooklyn — Naruto Ramen
276 5th Ave (bet. 1st & Garfield St.)
718-832-1111
$12

Brooklyn — Oseko
272 Court St (bet. Degraw & Kane St.)
718-643-0044
$35

Brooklyn — Oshima Restaurant
71 7th Ave. (bet. Berkeley & Lincoln Pl.)
718-783-1498
$25

Brooklyn — OZU*
78 Clark St. (bet. Hicks & Henry St.)
718-797-3288
$20

Brooklyn — qoo Bobata*
367 Metropolitan Ave. (at Havemeyer St.)
718-384-9403
$25

Brooklyn — Ramen Yebisu*
129 N. 5th St. (at Berry St.)
718-782-1444
$15

Brooklyn — Sakura 6
637 Manhattan Ave. (bet. Calyer & Noble St.)
718-349-7868
$10

Brooklyn — Sapporo Hare Japanese
622 Manhattan Ave. (Driggs & Nassau Ave.)
718-389-3721
$16

Brooklyn — Sapercore*
305 Bedford Ave (bet. S. 2nd & S. 1st St.)
718-302-1529
$20

Brooklyn — Tenzon
7116 18th Ave. (at 71st St.)
718-621-3238
$30

Brooklyn — Zenkichi*
77 N. 5th St. (bet. Berry St. & Wythe Ave.)
718-388-6385
$60

Brooklyn — ZuZu Ramen
173 4th Ave (at Degraw St.)
718-398-9898
$20

Queens

Queens — ARIYOSHI*
41-13 Queens Blvd Sunnyside NY 11104
718-937-3288
$18

Queens — Bistro 33
18-33 Ditmars Blvd Astoria NY 11105
718-721-1933
$28

Queens — gowasabi*
34-02 30th Ave Astoria NY 11103
718-204-7354
$23

Queens — Hokata
37-02 Prince St Flushing NY 11354
718-321-0290
$13

Queens — Hinomaru Ramen
33-16 Ditmars Blvd Astoria NY 11105
347-762-9543
$15

Queens — KATSUNO*
103-01 Metropolitan Ave Forest Hills NY
718-575-4033
$35

Queens — Kyoto Sushi
153-11 Jin on Tpk Flushing NY 11354
718-380-7777
$25

Queens — LINN Wafu Dining *
25-13 Broadway Astoria NY 11106
718-204-0060
$30

Queens — Narita
107-08 70th Rd Forest Hills NY 11375
718-263-2995
$20

Queens — Oishi Sushi
37-04 Ditmars Blvd Astoria NY 11105
718-626-0588
$20

Queens — Samurai Boy*
85-32 Grand Ave Elmhurst, NY 11373
718-457-2222
$9

Queens — Shiro of Japan Atlas Pk
80-40 Cooper Ave Glendale NY 11385
718-326-8704
$20

Queens — SUSHI ISLAND*
87-16 Queens Blvd Elmhurst NY 11373
718-803-3033
$20

Queens — Tokesushi*
43-46 42nd St. Sunnyside NY 11104
718-729-8253
$35

Queens — Tondo Sushi*
66-26 Fresh Pond Rd Ridgewood, NY 11385
718-381-0808
$12

Queens — Udon West
13780 Northern Blvd Flushing, NY 11354
718-359-2324
$10

Queens — Watawa Sushi*
33-10 Ditmars Blvd Astoria NY 11105
718-545-8696
$28

Long Island

Long Island — Beetheee
2105 Northern Blvd Manhasset, NY 11030
516-627-3400
$30

Long Island — Benihana
520 Merchant's Concourse Westbury NY
516-222-1091
$35

Long Island — Inatome Japanese Steak House*
6 5th St. Valley Stream NY 11581
516-872-0415
$28

Long Island — Isono
214 Jericho Tpk Floral Park NY 11001
516-437-4552
$35

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Long Island **Koban Restaurant*** $30
2016 Merrick Rd Merrick, NY 11566
516-223-3200

Long Island **Korso** $26
540 Westbury Ave Carle Place, NY 11514
516-333-3434

Long Island **KuraBara*** $30
473 New York Ave Huntington, NY 11743
631 673-0060

Long Island **Kurofune*** $20
77 Commack Rd Commack, NY 11725
631-499-1075

Long Island **Mumon Restaurant*** $32
1300 Franklin Ave Garden City, NY 11530
516-747-6366

Long Island **Nagashima*** $25
12 A-1 Jericho Tpk Jericho, NY 11753
516-338-0022

Long Island **Rock-n-Saka Port WA** $30
90 Main St Port Washington, NY 11050
516-883-7253

Long Island **Sapporo** $18
3266 Merrick Rd Wantagh, NY 11793
516-785-3853

Long Island **San Restaurant*** $45
23 Main St Sag Harbor, NY 11963
631 725-1774

Long Island **Shira of Japan*** $20
401 Old Country Rd Carle Place, NY 11514
516-997-4770

Long Island **SUSHI ICHI** $25
700 N Country Rd Setauket, NY 11733
631 689-3111

Long Island **TAIKO Restaurant** $20
15 S. Village Ave Rockville Ctr., NY 11570
516-678-6143

Long Island **Taka Sushi*** $20
921 Carman Ave Westbury, NY 11590
516-876-0033

Long Island **Tongo*** $20
196 Jericho Tpk Floral Park, NY 11001
516-352-1116

Long Island **Yuki's Paletta Too*** $25
151 Merrick Ave Merrick, NY 11566
516-867-5738

The Bronx

The Bronx **DHANA** $35
500 City Island Ave Bronx, NY 10464
718-885-0700

Westchester

Westchester **Hajime*** $35
267 Halstead Ave Harrison, NY 10528
914-777-1543

Westchester **Karuta** $15
77 Quaker Ridge Rd New Rochelle, NY 10804
914-636-6695

Westchester **Mamiji*** $25
261 Halstead Ave Harrison, NY 10528
914-835-1078

Westchester **Nanasa** $50
522 Mamaroneck Ave White Plains, NY 10605
914-285-5351

Westchester **Nishi** $25
473 Ashford Ave Ardsley, NY 10502
914-693-2500

Westchester **Noda*** $25
200 Hamilton Ave White Plains, NY 10601
914-945-0950

Westchester **Sakanaya Sushi** $16
14 North Central Ave Hartsdale, NY 10530
914-946-9095

Westchester **Sazan Restaurant*** $23
726 Saw Mill River Rd Ardsley, NY 10502
914-674-4015

Westchester **Tanto** $10
539 White Plains Rd Scarsdale, NY 10583
914-725-9100

Westchester **Tsuru** $25
252 N. Central Ave Hartsdale, NY 10530
914-761-0057

Upstate

Upstate **Kiko House** $25
11 21 E Washington Ave Pearl River, NY
845-735-8885

Upstate **Matsu Hana** $20
328 Route 59 Central Nyack, NY 10960
845-727 3838

New Jersey

New Jersey **Ajihei Princeton** $20
11 Chambers St Princeton, NJ 08542
609-252-1158

New Jersey **Akai Sushi Lounge** $16
11 N. Dean St. Englewood, NJ 07631
201 541-0088

New Jersey **Aoyama** $18
1882 Washington Valley Rd. Martinsville, NJ
732-271-2558

New Jersey **Asahi Japanese*** $17
1475 Bergen Blvd Fort Lee, NJ 07024
201 944-5113

New Jersey **Daimatsu*** $25
890 Mountain Ave Mountainside, NJ 07092
908-233-7668

New Jersey **East Japanese** $20
1405 Teaneck Rd Teaneck, NJ 07666
201 837-1280

New Jersey **Hanayama Raman*** $10
498 Anderson Ave Cliffside Park, NJ 07010
201 917-5532

New Jersey **Higo Batten Raman*** $15
2024 Center Ave #J & K Fort Lee, NJ 07024
201 461-5465

New Jersey **Honshu Lounge*** $25
31 Montgomery St. 2 Fl Jersey City, NJ 07302
201-324 2728

New Jersey **Ichi Umi Restaurant** $30
352 Menlo Park Dr Edison, NJ 08837
732 906-2370

New Jersey **ICHIBAN** $22
776 Bloomfield Ave W Caldwell, NJ 07006
973-808 7178

New Jersey **Jusho Restaurant*** $25
120 Cedar Grove Ln Somerset, NJ 08873
732-468-8969

New Jersey **Kanama*** $25
783 Palisade Ave Cliffside Park, NJ 07010
201 686-0080

New Jersey **KIKU** $40
365 Rt. 17 S. Paramus, NJ 07652
201 265 7200

New Jersey **Kumagashi***
103 Montgomery St. Jersey City, NJ 07302 $25
201-433-4567

New Jersey **Kumegashi too*** $30

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201-533-8808 www.kumegashi.com

New Jersey **Kyushu Sushi*** $25
205 Paterson Ave Wallington, NJ 07057
973-773 7100

New Jersey **Masa Sushi & Grill*** $30
51 W Allendale Ave Allendale, NJ 07401
201-934-6616

New Jersey **Monstar Sushi*** $25
395 Springfield Ave Summit, NJ 07901
908-598-1100

New Jersey **Princeton Tama Sushi** $15
236 Nassau St Princeton, NJ 08542
609-924-8479

New Jersey **Raku Izakaya** $25
209 Main St Fort Lee, NJ 07024
201-585-0707

New Jersey **Sakura-bana*** $25
43 Franklin Ave Ridgewood, NJ 07450
201 447-6525

New Jersey **Santohka (Mitsuwa)** $10
595 River Rd Edgewater, NJ 07020
201-941-1004

New Jersey **Sanuki Sando (Mitsuwa)** $10
595 River Rd Edgewater, NJ 07020
201-941-9113

New Jersey **Sugi** $22
2117 Rt 4 E Fort Lee, NJ 07024
201 461-3100

New Jersey **Sushi Tango*** $13
516 Jersey Avenue
201-332-8300

New Jersey **TATSUMI***
1034 River Rd Edgewater, NJ 07020 $25
201-941-0202

New Jersey **Teak On The Hudson** $30
16 Hudson Pl Hoboken, NJ 07030
201-653-8888

New Jersey **Tando Sushi*** $12
10 Schuyler Ave Kearny, NJ 07032
201-991-5588

New Jersey **Toya Restaurant*** $20
498 Anderson Ave Cliffside Park, NJ 07010
201-917-5532

New Jersey **Umeya** $25
156 Piermont Rd Cresskill, NJ 07626
201 816-0511

New Jersey **Yakitori 39** $35
252-254 Degraw Ave Teaneck, NJ 07666
201 692-0700

New Jersey **Yamagata Restaurant*** $25
1838 Palisades Avenue Fort Lee, NJ 07024
201 585-0469

Connecticut

Connecticut **Abis** $30
381 Greenwich Ave Greenwich, CT 06830
203-862-9100

Connecticut **Kazu** $25
64 N Main St Norwalk, CT 06854
203-866-9402

CAFE

Upper West **Beard Papa's Upper W** Cream Puffs
2167 Broadway (bet 77th & 78th St.)
212 799 3770

Upper East **Choux Factory** Cream Puffs
1065 1st Ave (bet 57th & 58th St.)
212-289 2023

Midtown West **Cafe Zaiya Midtown W** Bakery
1073 6th Ave (bet 40th & 41st St.)
212-764-6765

Midtown West **Minamoto Kitchoan** Confectionery
605 5th Ave (bet 48th & 49th St.)
212-489-3747

Midtown East **BantOn Cafe** Bakery
156 E 45th St (bet 3rd & Lexington Ave.)
212-822-9788

Midtown East **Cafe Zaiya Midtown E** Bakery
18 E 41 St (bet Madison & 5th Ave.)
212-779-0900

Midtown East **Choux Factory** Cream Puffs
965 1st Ave (bet 49th & 49th St.)
212 223-0780

Chelsea **Flavabaam** Dessert Bar
609 6th Ave (bet 17th & 18th St.)
212-414-0010

East Village **Cafe Zaiya East Village** Bakery
63 Cooper Sq. (bet. 7th St & St. Marks Pl.)
212-253-9700

East Village **Chikalicious** Dessert Bar
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0529

East Village **PANYA** Bakery
8 Stuyvesant St. (bet. 9th St & 3rd Ave.)
212-777 1930

Lower Mhn **Yaya Tea Garden** Rice Balls
51 Chrystie St. (Hester & Canal St.)
212-226-8803

New Jersey **Minamoto Kitchoan** Confectionery
589 River Rd Edgewater, NJ 07020
201 313 9335

New Jersey **Parisienne** Bakery
250 Main St. Fort Lee, NJ 07024
201-592-8878

KARAOKE

Upper East **Iggy's** $1 /song
1402 2nd Ave (bet. 75th & 76th St.)
212-327-3043

Midtown West **Yuki 55*** $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-765-1210

Midtown East **Box Snack Riki** $10/h $30 min
141 E. 45th St. 2 Fl (bet 3rd & Lexington Ave.)
212-867-5612

Midtown East **Japas 38** $8/h /person
9 E. 38th St (bet. Madison & 5th Ave.)
212-679-4040

Midtown East **Karaoke Duet 48*** $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.)
212-753-0030

Koreatown **5 Bar Karaoke** $30 /room
38 W. 32nd St 5F (bet. 5th Ave & Broadway)
212-594-6644

Koreatown **Chorus Karaoke**
25 W 32nd St 3Fl (bet. 5th Ave & Broadway) | $2/song
212-967-2244 | $40/room

Koreatown **Gogopo Karaoke**
28 W 32nd St (bet 5th Ave & Broadway) | $30
212-967-5353 | /room

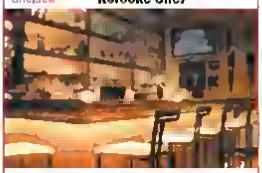
Koreatown **Grammy Karaoke**
23 W 32nd St (bet 5th Ave & Broadway) | $40
212-629-7171 | /room

Koreatown **Karaoke Duet 35***
53 W 35th St 2 Fl (bet. 5th & 6th Ave.) | $8/h
646-473-0826 | /person

Koreatown **MK**
11 W 32nd St 5 Fl (bet. 5th Ave & Broadway) | $40/h
212-564-3436 | /room

Koreatown **Radio Star Karaoke**
3 W 35th St. (bet. 5th & 6th Ave.) | $40
212-564-2520 | /room

Chelsea **Karaoke One7**



They offer the city's largest song select on in 16 different languages, and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h (Sun-Wed $6/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/e notice

28 W 17th St (bet. 5th & 6th Ave.) | $2/song
212-675-3527 www.karaoke17.com

Gramercy **Japas 27***

Sing your heart away at Japas 27! They offer karaoke rooms at no charge ($19 minimum per person Sunday through Thursday only.) The kitchen is open until 3am everyday with a selection of over 50 food items. Unlimited Drink Plan is only $19.99 per person for 2 hours with food. It's only $24.99 per person for 2 hours. Private rooms are also available. Please inquire within.

366 3rd Ave (bet. 26th & 27th St.) | $10/
212-889-2329 www.karaoke27.com | person

Gramercy **Music Story**
34 32nd St 5 Fl (Park Ave S & Madison Ave.) | $49
212-694-4244 | /room

West Village **Apple Restaurant**
17 Waverly Pl (bet. Greene & Mercer St.) | $10/cover
212-473-8888 | /room

West Village **Karaoke Cave**
9 E 13th St. (bet. University Pl & 5th Ave.) | $35-
646-250-5670 | /room

West Village **NEMD**
54 E 13th St (bet. Broadway & University Pl.) | $6/h
212-477-1177 | /person

East Village **Planet Rose**
219 Ave A (bet. 13th & 14th St.) | $2/song
212-353-9500

East Village **Secoed oe Secoed**
27 2nd Ave (bet. 1st & 2nd St.) | $30/h
212-473-2922 | /room

East Village **Sing Sing (Ave. A)***

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) | $3-8/h
212-674-0700 www.karaokesingsing.com | per person

East Village **Sing Sing (St. Marks)***

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village. Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

9 St. Marks Pl 2Fl (bet. 2nd & 3rd Ave.) | $3-8/h
212-387-7800 www.karaoke-ssmp.com | per person

East Village **U2 Karaoke Lounge**
6 St. Marks Pl (bet. 2nd & 3rd Ave.) | $6/h
212-228-6250

Lower Mhn **Asia Roma**
40 Mulberry St (bet. Worth & Bayard St.) | No charge
212-385-1133

Lower Mhn **Bmy Karaoke Bar**
8 Thompson St 2 Fl (bet. 5th Ave. & Canal St.) | $30/h
212-334-5499 | /box

Lower Mhn **Mott Karaoke Lounge**
43 Mott St (bet. Worth & Bayard St.) | m n $30
212 693-0004 | /room

Brooklyn **100 Fue**
332 60th St (0th Ave. & Fort Ham lton Pkwy.) | $40/h
718-436-9888 | /orm

Q... **Karaoke Shout***

120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and ipods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-46 Steinway St Astoria, NY 11103 | $3-7/h
718-569-0080 www.karaokeshout.com | person

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www.misoyanyc.com
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129 2nd Ave., (bet. St. Marks Pl. & 7th St.)
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Sun: 12pm-11pm
Misoya NY has 40 locations in Japan, 7 in other countries. Misoya NY specializes in miso ramen

TAAN Your Authentic, Local Thai

TAAN THAI CUISINE

TAAN THAI CUISINE is the type of place New Yorkers love. Owned by Thai restaurant business veteran, TAAN offers authentic Thai flavors selected for the American palate. "We can make countless Thai dishes, but we mainly serve tastes from Bangkok with a little bit of Northern and Central territories according to what customers want," says co-owner of the restaurant.

At this local favorite, appetizers such as the *Thai Spring Rolls* and *Shrimp Dumplings* are all made in house. For an added twist, duck is TAAN's kitchen specialty. Adventurous eaters will be excited by the extensive list of preparations ranging from *Duck Pad Thai* to *Tamarind Duck* to the *Red Curry Duck*.

Another TAAN specialty is its amazing price point. An economic way to explore these flavors is the $19.95 *Complete Dinner*. For your three-course meal you choose your appetizer and a main dish, and for a sweet finish, a yummy dessert of *Fried Banana with Ice Cream* is served with either coffee or tea. Their $7.95-8.95 Lunch Special is also unbeatable in the Murray Hill neighborhood.

While delivery service until 11 pm on weekends is a TAAN plus, those who dine in get the opportunity to experience sake, beer or one of the seventeen cocktails on the drink menu. Catering for parties and office meetings is available as well. TAAN THAI CUISINE can accommodate New Yorkers' every need.

TAAN THAI CUISINE
17 E. 31st St., (bet. Madison & 5th Aves.), New York, NY 10016
TEL. 212-213-3773
Sun-Thu: 11:30 am–10:30 pm. Fri-Sat. 11:30 am-11 pm

Duck is the premier protein in the TAAN's kitchen. Classic red curry gets a lighter zippy twist to accommodate the rich duck. The dish is further enhanced with the addition of tomatoes, pineapple and green beans.

The Crispy Fish Fillet is fork tender-a perfect combo of spice and crunch.

A crispy platter of house made calamari and spring roll starts the meal off right.

There is plenty of room in the comfortable dining room for parties and events.

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Hon Hamachi is specifically raised to cultivate the tastiest and healthiest type of yellowtail. The combination of larger and lower density cages and wholesome feed and more than 50 years of experience, technical skill allows for these fish to grow in a more desirable manner. The larger cages allow for more exercise, which promotes an even distribution of fat throughout the body, which essentially yields tastier fish.

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A lot of traders identify their yellowtail as Hon Hamachi, however, it is totally different!
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Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available — Open for Lunch

M Tu W Th — Day Chow — Delivery

F Sa Su — Family Dining

Romantic Dining — Local Favorite

Vegetarian Friendly — Business Dinner

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CHINESE

Ivy's Cafe* — Upper West — $25
154 W 72nd St (bet Columbus & Amsterdam Ave) | 212-787-3333

Dihe's — Upper West — $15
1531 Broadway (bet. 67th & 68th St.) | 212-585-8181

Shan Lee West — Upper West — $35
43 W 65th St (Central Park W & Columbus) | 212 595-8895

Cafe Evergreen — Upper East — $30
1357 1st Ave (bet 73rd & 74th St.) | 212 744-3296

Chinatown East — Upper East — $16
1650 3rd Ave (bet 92nd & 93rd St) | 212-987-3500

Lik's Noodle & Grill — Upper East — $25
1500 3rd Ave (bet 84th & 85th St) | 212-879-1313

Dar Place — Upper East — $25
242 E 75th St (bet 2nd & 3rd Ave) | 212 288-4488

Philippin — Upper East — $45
33 E 60th St (bet Park & Madison Ave) | 212-644-8985

Pig Heaven — Upper East — $15
1540 2nd Ave (bet. 80th & 81st St.) | 212 744-4333

Shanghai Pavilion — Upper East — $37
1378 3rd Ave (bet 78th & 79th St) | 212-585-3388

Szechaan Gourmet — Upper East — $25
1395 2nd Ave (at 73rd St.) | 212-737-1838

China Grill — Midtown West — $66
60 W 53rd St (bet. 5th & 6th Ave.) | 212-333-7788

Joe's Shanghai — Midtown West — $20
24 W 56th St (bet 5th & 6th Ave.) | 212-333-3868

Dihe's — Midtown West — $15
411 W 42nd St (at 9th Ave.) | 212-821 9366

Ruby Foos Times Sq. — Midtown West — $30
1626 Broadway (bet. 49th & 50th St.) | 212-489-5800

Tong Pavilion — Midtown West — $25
65 W 55th St (bet. 5th & 6th Ave.) | 212-956-6888

Wu Liang Ye — Midtown West — $35
36 W 56th St (bet. 5th & 6th Ave.) | 212-399-2308

Chin Chin — Midtown East — $30
216 E 49th St (bet 2nd & 3rd Ave.) | 212-888-4555

Dynasty Sang — Midtown East — $35
511 Lexington Ave 2 Fl (at 49th St.) | 212-355-1200

Evergreen on 38 — Midtown East — $25
10 E 38th St (bet Madison & 5th Ave.) | 212-448-1198

Grand Sichaan — Midtown East — $20
1045 2nd Ave (bet 55th & 56th St.) | 212-355-5855

Lychee House — Midtown East — $20
141 E 55th St (bet 3rd & Lexington Ave.) | 212-753-3900

Mee Noodle Shop — Midtown East — $15
922 2nd Ave (at 49th St.) | 212-486-0027

MR Ks* — Midtown East — $50
570 Lexington Ave (at 51st St.) | 212-583-1068

Peking Duck House* — Midtown East — $33

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236 E 53rd St (bet 2nd & 3rd Ave.) | 212-759-8200 www.pekingduckhousenyc.com

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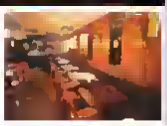


THE WONDERFUL WORLD OF JAPANESE GYOZA

Across the world there are many cultures which embrace the dumpling, and it goes by a variety of names from pierogies in Poland to momos in Tibet. I sought to get to the bottom of what defines the Japanese dumpling, or gyoza. For this purpose, I visited the ramen shop Zen 6 in the East Village and spoke with chef/owner Hideyuki Okayama about what distinguishes gyoza from other dumplings. I then took a crash course in gyoza making from Ang Gyalsen Sherpa, who is in charge of making them at the restaurant.

According to Okayama, gyoza can be identified by their thin skin, as other countries' versions tend to be thicker. In addition, they are perfectly crunchy on the bottom, but soft and chewy on top. Gyoza are most commonly filled with pork, though variations can include other types of meat in addition to ingredients such as ginger, garlic, cabbage and leek. Okayama suggested that when cutting cabbage and other vegetables in preparation, they should be minced into relatively large pieces so they can keep their texture.

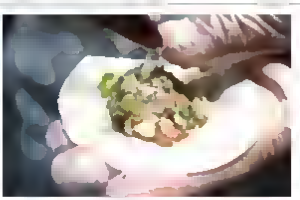
In terms of cooking gyoza, first you have to add oil to a frying pan and wait until you see smoke (If you put the gyoza in before this point, they will stick to the pan). Then you slightly reduce the heat before adding the gyoza and filling the pan 1/3 full with water. Next you cover the pan quickly and put it under medium heat for five minutes, until the water is gone. If there is still some water left when you open the lid, put in a small amount of oil and cook the gyoza for another 30 seconds. If you follow these instructions, their bottoms will come out beautifully crunchy.

Once you have created mouth-watering gyoza, there are several ways that they can be enjoyed. Okayama emphasizes the importance of eating gyoza when they are freshly made. He reveals, "They should be so hot you almost burn the top of your mouth!" In Japan, gyoza dipping sauce is comprised of equal amounts of vinegar and soy sauce, and if you want to add a kick you can also use a bit of ra-yu (chili oil). At a restaurant like Zen 6, gyoza can be an accompaniment to a main dish of ramen or fried rice, but if they are enjoyed at home the gyoza themselves can be the main dish that is eaten with rice and miso soup.

Now that I had learned the ABCs of gyoza, it was time to put my knowledge into practice. I went into the kitchen with Sherpa, and watched as he took the gyoza skin and rubbed water along its outer edge. He then took a teaspoon-sized dollop of the pre-prepared filling and put it in the center of the skin. Next Sherpa's masterful fingers sealed the skin to make the gyoza take shape using his fingers to join the edges in nice pleats. My fingers didn't move as dexterously as Sherpa's, but I managed to form decent-looking gyoza thanks to studying his technique. After 5 minutes of pan frying, they came out smelling great. Okayama generously said, "Even if the gyoza you make are not perfect, once they are cooked they will both look and taste good!"

— Reported by *Stacy Smith*

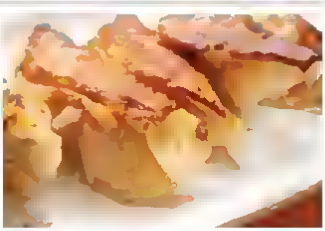
Zen 6
326 E. 6th St. (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 646-429-8471



When filling gyoza a place fair amount of stuffing (not too little, not too much) in the center. Then moist the edge of the gyoza skin with water before sealing.

Sherpa offered tips such as exactly where to put your fingers to make folding easier.

Gyozas sealed and ready to be cooked. My attempt (top) and Sherpa's (bottom).



Even an amateur can make gyoza that come out well, as you can see from my delicious looking final product.

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*Vegetable flavor is vegetarian friendly

Just six steps opening the package to serving up delicious gyoza.

1. Take the gyoza out of the bag and hold them by the edge
2. Line the gyoza on a heated frying pan (no oil necessary)
3. Slowly pour in 2 oz. of water
4. Cover the pan and wait about 4-5 minutes (no need to turn the gyoza over during this time)
5. Remove the lid and turn off the heat when the surface of the gyoza turns a golden brown
6. Line them up on the plate and you're ready to eat!

You can purchase Ajinomoto Gyoza at the following Japanese grocery stores in Manhattan.

1	**Dainobu (Midtown East)**	129 E 47th St. 212-755-7380
2	**Dainobu (Midtown West)**	36 W 56th St. 212-707-8525
3	**Katagiri**	224 E 59th St. 212-755-3566
4	**Sunrise Mart (Astor Pl.)**	4 Stuyvesant St 212-598-3040
5	**Sunrise Mart (Midtown)**	12 E 41st St. 646-380-9280
6	**Sunrise Mart (Soho)**	494 Broome St. 212-219-0033

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Day-Lee Foods Gyoza Potstickers can be easily made and enjoyed by anyone, anytime!

There are 4 ways of preparing them according to your preference.

They are not only pan-fried, but they can also be Deep-Fried or put in soup after being boiled. When you don't have time to cook, they can easily be made in the microwave. They are perfect for children's lunches, at parties, or as a snack to go with your beer. Please enjoy gyoza in the way that suits your lifestyle!

[COOKING INSTRUCTIONS]

MICROWAVE
1. Submerge 6 – 8 potstickers in water for 10 seconds
2. Place potstickers in a microwave safe dish
3. Microwave for 2 – 2 1/2 minutes on high. Cooking time may vary depending on microwave.

PAN-FRY
1. Pour 1 tablespoon of oil into the fry pan at medium heat
2. Put in frozen potstickers and fry for 2 minutes or until the bottom turns golden brown.
3. Pour 2 tablespoons of water into the fry pan and cover. *Please use caution when adding water to hot oil as oil will pop.
4. Adjust the heat from medium to low for 3 minutes or until water evaporates

DEEP-FRY
In hot oil (350°F), cook frozen or thawed potstickers for 2 1/2 – 3 minutes or until golden brown. *Please use caution when frying as water or ice on potstickers will cause popping in the hot oil.

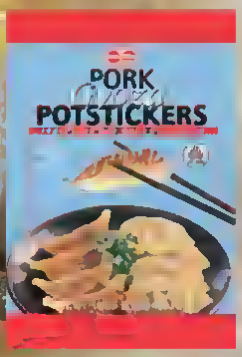
SOUP
Add frozen potstickers to any boiling soup or stock and cook for 3 minutes or until tender.

Gyoza for bento

Deep-Fry Gyoza

Gyoza in soup

Gyoza with beer



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•12 pcs - above

*FAMILY PACK 32 OZ (2 lb / 907g)
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and More!

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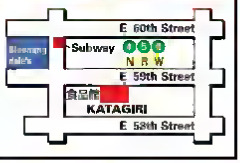

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GROCERY

M2M B way & 114th
2905 Broadway (bet 114th & 115th St.)
212-280-4800 — Japanese

Dainobe*
36 W 56th St (bet. 5th & 6th Ave.)
212-707 -525 — Japanese

Dainoba*
129 E 47th St (bet 3rd & Lexington Ave.)
212-755-7360 — Japanese

Katagiri & Ca ,Inc*
224 E 59th St (bet. 2nd & 3rd Ave.)
212-755-3566 — Japanese

Suarise Mart Midtowa*
12 E 41st St (bet. 5th & Madison Ave.)
646-380-3280 — Japanese

TOMIYA*
239 E 53rd St (bet 2nd & 3rd Ave.)
212-610-7311 — Japanese

H Mart Haa Ah Ream
25 W 32nd St. (bet. 5th Ave & Broadway)
212-695-3283 — Korean

Woorijip
12 W 32nd St. (bet 5th Ave & Broadway)
212-244-1115 — Korean

Japaa Premiam Beef
57 Grand Jonss St (bet. Bowery & Lafayette)
212-250-2333 — Other

M2M E Villega*
55 3rd Ave (bet. 10th & 11th St.)
212-353-2858 — Japanese

Suarise Mart Astor Pl *
4 Stuyvesant St. 2 Fl (bet. 9th St & 3rd Ave.)
212-598-3040 — Japanese

Tokyo Mart*
91 Mulberry St (bet Bayard & Canal St.)
212-962-6622 — Japanese

Pearl River Mart*
477 Broadway 2 Fl (bet Grand & Broome St.)
212-431-0002 — Chinese

Sunrise Mart SoHo*
464 Broome St (Wooster St & W Broadway)
212-219-0033 — Japanese

Midaniya*
187 NSth St Brooklyn NY 11211
718-599-4690 — Japanese

Family Market*
23-15 Broadway Astoria NY 11106
718-956-7925 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flush ng, NY 11354
718-461 1911 — Korean

H Mart Northern 156
156-40 Northern Blvd Flush ng NY 11354
718-799-0005 — Korean

H Mart Northarn Blvd
141-40 Northern Blvd Flush ng NY 11354
718-356-9700 — Korean

H Mart Union
29-02 Un on St Flushing NY 11354
718-445-5656 — Korean

H Mort Willistoa Park*
400 H llside Ave Williston Park, NY 11596
516-896-0270 — Korean

H Mart Woodside
58-18 Woodside Ave Flushing NY 11377
718-446-0756 — Korean

Sakura-ya
73-05 Austin St. Forest H lls NY 11375
718-268-7220 — Japanese

H & Y Marketplace
478 Plainview Rd Hicksville, NY 11801
516-935-4041 — Korean

H Mart Graat Nack*
405 Great Neck Rd Great Nack NY 11021
516-482-3113 — Korean

Nara Japaaese Foads*
169A Main St. Port Washington NY 11050
516-883-1838 — Japanese

Shin Nippon Da*
63 Manhole Ave Roslyn Heights NY 11577
516-625-1614 — Japanese

DAIDO
522 Mamaroneck Ave White Plains NY 10605 — Japanese
914-563-6735

Fuji Mart Scarsdale*
616 White Plains Rd Scarsdale NY 10583
914-472 1468 — Japanese

H Mart Hartsdale*
371 North Central Ave Hartsdale NY 10530
914-448-6688 — Korean

Kam Sen Foods*
22 Barker Ave White Plains, NY 10601
914-428-4500 — Korean

NIJIYA Market*
181 N Central Ave Hartsdale NY 10530
914-949-2178 — Japanese

Dishmbo*
263 Halstead Ave Harrison NY 10528
914-835-4380 — Japanese

Asian Market*
51 Colvin Ave Albany NY 12203
518-456-8166 — Chinese

H & Y Marketplace
1 Bomsen Pl Ridgefield, NJ 07657
201-943-7400 — Korean

H & Y Marketplace
433 S Washington Ave. Bergenfield NJ 07621
201-384-6208 — Korean

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill NJ 08003
856-489-4611 — Korean

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631
201-871 8822 — Korean

H Mart Little Ferry
290 Bergen Tpke. Little Ferry NJ 07643
201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave. Ridgefield NJ 07657
201-943-0600 — Korean

J MART
44 Chestnut St. Ridgewood NJ 07450
201-857-5729 — Japanese

Mitsuwa Marketplace*
595 River Rd. Edgewater NJ 07020
201 941 9113 — Japanese

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450
201-670-0882 — Japanese

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878
203-698-2107 — Japanese

Mitsua Asiaa Market
15 Orange St New Haven, CT 06510
203-782 1234 — Other

Maida*
36 N Narberth Ave Narberth PA 19072
610-747 0557 — Japanese

Tokyo Japaaesa Stora
5855 Ellsworth Ave. Pittsburgh PA 15232
412-661 3777 — Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet 93rd & 94th St)
212-932-0090 — Sake/ Shochn

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212-877 4040 — Sake/ Shochn

Garnat Wina & Liquors*
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212-772 3211 — Sake/ Shochn

Mistar Wright*
1583 3rd Ave (bet 89th & 90th St.)
212-722 4564 — Sake/ Shochn

Ambassador Wine & Spirits*
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212-421 5078 — Sake/ Shochn

Baekman Liqaors
900 Lexington Ave (bet 47th & 48th St.)
212-759-5657 — Sake

Laadmark Wine*
157 W 23rd St (bet 6th & 7th Ave.)
212-242 2323 — Sake/ Shochn

MJK Iquor
161 3rd Ave (bet 15th &16th St.)
212-475-9168 — Sake/ Shochn

Union Square Wine & Spirits*
140 4th Ave (at 13th St.)
212-675-8100 — Sake/ Shochn

LE DU WINES
600 Washington St (at Leroy St.)
212-924-6999 — Sake

Astor Wines & Spirits
399 Lafayette St (at 4th St.)
212-674-7500 — Sake/ Shochn

SAKAYA*
324 E 9th St (bet. 1st & 2nd Ave.)
212-505-7253 — Sake/ Shochn

Warehouse Wiaes
735 Broadway (bet Wawrly St & Astor Pl.)
212-982 7770 — Sake/ Shochn

East Villaga Wiae
193 Stanton St. (bet. Attorney & Clinton St.)
212-358 7700 — Sake

New York Wiaa Exchange
9 Broadway (bet Battery Pl & Morris St.)
212 422 2222 — Sake/ Shochn

September Wines & Spirits
100 Stanton St. (at Ludlow St.)
212-388-0770 — Sake

Granyette Wina*
151 Grand St. (bet. Crosby & Lafayette St.)
212-925-1236 — Sake/ Shochn

Smith aad Vine
256 Smith St (bet. Sackett & Degraw St.)
718-243-2664 — Sake

Allendale Wina & Liqaara
101 W Allendale Ave Allendale, NJ 07401
201-327-7965 — Sake/ Shochn

Delite Saper Market
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Let's Eat the Season ~Fig~

In Japan the fig is called "a fruit of agelessness and longevity" due to its high nutritious value and medicinal effects. It contains laxative substances, flavonoids, sugars, vitamins A and C, acids and enzymes, which are good anti-aging agents. The harvest season for figs spans from July to October depending on the variety, and they're now currently in season. Misako-sensei introduces an easy dish featuring the seasonal, fresh figs: Simply cut and serve with a nutty sesame sauce. Instead of using Japanese traditional sesame paste, which is rather complicated to make from scratch, she replicates a similar sauce using tahini, which perfectly complements the fig's sweetness and adds a subtle citrus flavor. The dish can be enjoyed as both a salad and dessert.

Fig and Arugula Salad with Sesame and White Miso Sauce

[INGREDIENTS] (Serves 2)

- ❒ 4-6 fresh figs
- ❒ 2 handfuls arugula
- ❒ 2 tbsp freshly squeezed lemon juice
- ❒ 2 tbsp tahini sauce
- ❒ 1 tbsp honey
- ❒ 1 tbsp white miso (saikyo miso if you can find)
- ❒ 1-2 tbsp water or milk (to thin the sauce to the right consistency)

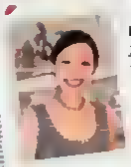
[DIRECTIONS]

1. Peel figs using a petit knife. Skin should come off easily if they're well ripened. Cut them into 4 and set aside.
2. In a bowl, mix lemon juice, tahini sauce, honey and miso.
3. Add water or milk until the sauce thins to the consistency of mayonnaise or hummus.
4. Place arugula on an individual plate, place figs on top and spoon sauce on each fig section. Serve immediately.

Japanese Sesame Paste vs. Tahini

Japanese sesame paste is available in most Japanese grocery stores, but it's not an item easily found in local markets near you. You can substitute it with Tahini, sesame paste used for Middle Eastern and Greek cuisines. While the Japanese paste is made from roasted sesame, tahini is made from fresh sesame, so the former has a stronger nutty aroma and the latter boasts fresh flavor. Japanese sesame paste comes in both black sesame and white sesame varieties

Tips Fresh figs are so tasty and sweet when ripened. By taking an extra step to peel the skin, they become even more velvety and almost melt in your mouth. This sauce gives some richness to the dish without overpowering the delicate sweetness of fig. Enjoy!



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Website: Japaneseculinaryacademy.com
Cooking video: ny1page.com

LIFESTYLE

HEALTH INTERVIEW — Shoko Akiyama of *Shoko Akiyama Massage Therapy Studio*

LISTINGS — Health Guide
Beauty Guide

THE KURAMOTO — Ozeki Sake (USA), Inc.

SAKE — Pleasure of Pairing Sake & Shochu for the Western Palate

TRAVEL — The Highlands of Iwate: Hidden Gems in the Hinterlands

Massage with Customized Fragrance

Health Interview: Shoko Akiyama of Shoko Akiyama Massage Therapy Studio

What are some features of your massage?

Even though I am Japanese, my approach is Western. I provide deep tissue massages and aromatherapy. I have learned Eastern shiatsu pressure points, but my practice is rather based on medical aspects such as anatomy, myology, neurology and kinesiology, which I have studied at Swedish Institute.

What is your signature service?

I have about 80 types of essential oils from which customers can design a custom scent. Aromatherapy usually consists of a limited amount of set fragrances, but I let clients smell and decide for themselves what is most appealing, and then mix that essential oil into massage oil to form a unique combination for them. Using it while massaging makes the clients more relaxed. I am also NYS licensed massage therapist, ARCB certified reflexologist, and ARC registered aromatherapist, so I can provide services incorporating all those techniques and knowledge.

What are some things you keep in mind as a massage therapist?

Before I begin the massage, I discuss with clients to understand their concerns and incorporate that into the session. While I work I listen to their bodies and keep it as quiet as possible to allow for full relaxation. My job is to ease both clients' physical and mental burdens, and for this purpose I use aromatherapy and music to create a peaceful environment.

Please share your personal health tips

I regularly go to the gym to build up my physical strength. Stretching is a big part of this, and it is most effective if you are already warmed up. In general, it is important to not let your body get too cold.

Based on her studies of the body, Akiyama will find out where the person's pain is and where more pressure is needed, adjusting for each client's preferences.

Akiyama's signature service enables customers to pick the scents they like from a combination of oils.

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212-697-3114 | www.do nse tai.com

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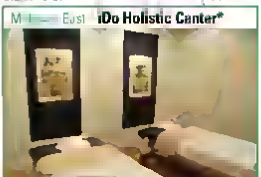
16 E. 41st St. #2 (bet. Mad son & 5th Ave.) | $75
212-661-5151 | /50m n

Midtown East — iDo Holistic Center*



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212-209-3648 | /60min

Midtown East — Kenkodo Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | $80
212-980-0088 | /60min

Chelsea — Cowlicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | $40
212-367-2123 | /30m n

East Village — Keisy
225 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) | $45
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Lower Mhn — Health Trail CD
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Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl. (bet. E way & Crosby St.) | $55
212-625-8667 | /60m n

New Jersey — Eado Seitai Shiatsu NJ
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973-951-2939 | /60m n

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150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) | $80
212-980-8677 | /60m n

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Chelsea — SuHu Natural Health
1 Un on Sq. W. #715 (at E. 14th St.) | $80
212-691-8281 | /v sit

Soho — Mushin Acupuncture*
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347-625-7242 | & up

Queens — Chen Gui
133-47 Sanford Ave. #1G Flushing, NY 11355 | $60
718-961-7222 | /45m n

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637 W lis Ave. W lliston Park, NY 11596 | $80/acu
516-862-1292 | $40/mar

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6135 Bergenline Ave. #3, West NY, NJ 07093 | $70
201-854-8488 | /30m n

OOCTOR

Upper East — Charles K. Loving*
17 E. 84th St. (bet. 5th & Mad son Ave.) | Cosmetic
212-861-7373 | Surgery

Midtown West — Anshin Medical Health Care
36 W. 44th St. #303 (bet. 5th & 6th Ave.) | General Clin c
212-730-6010

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | General Clin c
212-575-6910

Midtown East — Dental Serenity

Dr. Nana Chang is a winner of the Amer can Academy of Implant Dent stry Award. Dental Serenity offers free dental consultat on w th 8a n-cp Hours pa n-free dental injections and d g tal X-ray system. (Emergency Line: 917-830-7181)

425 Madison Ave. #1800 (bet. 48th & 49th St.) | Dent st
212-247-4631 www.dentalserenity.us

Midtown East — Haruyo Fujiwaki PhD
117 E. 37th St. #1A (bet. Lex. & Park Ave.) | Psych-
212-286-2627 | olog st

Midtown East — iDo Holistic Center*

iDo Holistic Center spec al zes n "kampo" Eastern herbal med cine and prov des treatments for phys cal and psycholog cal problems n que to females (PMS, menopause), migra nes, allergy and constipation. A 30-min consultation is $20 (reg. $80) for new pat ents.

22 E. 49th St. (Mad son & 5th Ave.) | Herbal Medicine
212-599-5300 www.docenter.com

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | General Clin c
212-889-2119

Midtown East — Midtown Dental Group
155 E. 56th St. #301 (bet. Lex. & 3rd Ave.) | Dent st
212-759-5595

Midtown East — Morledge Medical
150 E. 58th St. 10Fl. (at Lexington Ave.) | Clin c
212-583-2630

Chelsea — Haruna Miyamoto SW
364 W. 18th St. #3C (bet. 8th & 9th Ave.) | Social Worker
347-403-3508

New Jersey — Edgewater Family Care Center
725 River Rd. #202, Edgewater, NJ 07020 | General Clin c
201-943-4040

New Jersey — Japanese Women's Center
870 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | OBGYN
201 747 2264

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | OBGYN
201-864-1006 | Geetro

CHIROPRACTIC

Upper East — Cucci Chiropractic*
131 E. 61st St. (bet. Park & Lex ngton) | $100
212-980-9332 | /visit

OTHER

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | $100
347-805-4636 | /60min

Upstate — Body By Chizoru
40 Memorial Hwy. New Rochelle, NY 10801 | Personal-
917-699-9870 | Trainer

Charms in Japan

Mori Shio

It's been believed in Japan that salt has the power to purify things, drive away evil spirits, and create new energy. People often place Mori Shio, a piling salt on a small plate if they want to purify a point. For example, the low energy points such as entrance, kitchen and bathroom should have their power enhanced by Mori Shio. It is also effective to use Mori Shio when you start driving a brand new car or move into a new house. To apply Mori Shio, place about 10 grams of unrefined, natural salt on a small white or unglazed plate and make a pile-up shape as shown. Replace salt once every one or two weeks. The used salt should be thrown away.

Courtesy of Brizia Nishimura / http://members.at.infoseek.co.jp/brizia/
Illustration by Mikiko Kanno

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
280 Broadway (at 108th St.) | 212-663-0460 | $40-

Upper West — K's Salon
162 W 54th St. (bet. Amsterdam & Columbus Ave.) | 212-932-8531 | $77

Upper East — Giovaani-Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) | 212-360-5557 | $50-

Upper East — Michi*
208 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-8229 | $50-

Upper East — Tokuyama Salon*

With experience in the magazine's fashion shoots, Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.

230 E. 83rd St. (bet. 2nd & 3rd Ave.) | 646-666-8565 | www.tokuyamasalon.com | $60-

Upper East — Tomoko Shima Hair Salon*
171 E. 82nd St. (bet. Lexington & 3rd Ave.) | 212-722-6628 | $60-

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) | 917-432-2997 | $100

Midtown West — Mingin Salon New York
10 W. 55th St. 2 Fl (bet. 5th & 6th Ave.) | 212-453-3320 | $80-

Midtown West — Mizu Hair & Make-up

Mizu Hair offers smart and elegant styling cuts, styling, make up, color, highlights, and straight perm. The owner Mizu provides his clients a relaxing and soothing environment while ensuring brilliant, and glamorous styling with 35 years of experience.

57 W. 57th St. #1204 (at 6th Ave.) | 212-757-5360 | www.mizuhair.com | $135-

Midtown East — Eiji Salon
601 Madison Ave. 5 Fl (bet. 57th & 58th St.) | 212-838-9454 | $125-

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) | 212-986-2630 | $80-

Midtown East — Hazuki Hair
328 E. 53rd St. (bet. 1st & 2nd Ave.) | 212-755-2823 | $38-

Midtown East — HEARTS New York Salon*
40 E. 58th St. (bet. Park & Madison) | 212-610-6300 | $70-

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl (bet. 3rd & Lexington Ave.) | 212-764-7640 | $80-

Midtown East — Momotero*
22 E. 49th St. 2 Fl (bet. Madison & 5th Ave.) | 212-758-2382 | $70-

Midtown East — RH Plus Salon*

Try the newest perm technology from Japan, the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance, which smoothes hair effectively.

805 3rd Ave. 2 Fl (bet. 49th & 50th St.) | 212-644-8058 | www.rhplusny.com | $50-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) | 212-888-4744 | $67

Midtown East — Salon Kiaya
5 E. 41st St. 2 Fl (bet. 5th & Madison Ave.) | 212-576-1117 | $85-

Midtown East — T-Gardens New York
329 E. 59th St. (bet. 1st & 2nd Aves.) | 212-355-0105 | $70-

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) | 212-335-4440 | $85

Midtown East — Wave 55 Hair Salon
1059 2nd Ave. (bet. 55th & 56th St.) | 212-355-7399 | $50-

Chelsea — Cowlicks Japan*

Cowlicks offers a full range of services: styling, color, conditioning treatments, perms and Japanese hair straightening. In addition you can get pedicures, to end your day with relaxing bodywork done in a mellow environment.

137 W. 19th St. (bet. 6th & 7th Ave.) | 212-807-2123 | cowlicksjapan.com | $55-

Chelsea — Envy Lashes & Hair
123 5th Ave. 2nd Fl (bet. 19th & 20th St.) | 347-623-2053 | $45-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) | 212-989-2233 | $55-

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) | 212-255-0770 | $50-

Chelsea — Kea Shigematsu
255 W. 15th St. (bet. 7th & 8th Ave.) | 646-234-1134 | $60

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) | 212-620-3646 | $95-

Chelsea — Reiko's Hair & Makeup
256 W. 15th St. (bet. 7th & 8th Ave.) | 646-221-6317 | $50-

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) | 646-438-8277 | $65-

Gramercy — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) | 646-822-4750 | $55

Gramercy — Hayata New York*

HAYATO

The concept of HAYATO-NY is harmonizing the client's inner beauty and outer appearance by using simple and natural styles to express their personalities. They provide the skilled techniques and sensitive customer service of Japan.

125 E. 23rd St. (bet. Park & Lexington Ave.) 2nd Fl. | 212-673-7373 | www.hayatosalons.com | $70-

West Village — Hair Mode
47 8th Ave. (bet. 11th & 12th St.) | 646-351-8124 | $50-

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Fresh man gets a all services
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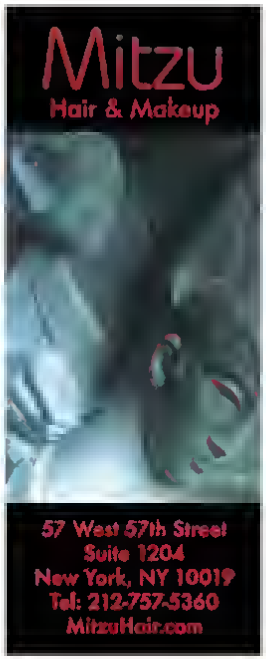
Hair stylist WANTED! (to Erika)
Need Japanese speaking



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all services &
Free Head Spa
TOKUYAMA SALON
230 East 83rd St. (between 2nd & 3rd Ave.) 646-666-8565 www.tokuyamasalon.com

West Village **SEI-TOMOKO W4**
142 W 4th St (Washington Sq Pk & 6th Ave) | $40-
212-477-5475

West Village **YUI SALON***
323 W 11th St (bet. Greenwich & Washington) | $70-
212-647-9303

East Village **009**
319 E 9th St (bet. 1st & 2nd Ave) | $60-
212-677 2020

East Village **Ampersand**
242 E 4th St (bet. Ave A & B) | $30-
212-228-3450

East Village **Olala***
149 Ave A (bet 9th & 10th St.) | $50-
212-777-5252

East Village **Hair Oate**
329 Bowery (bet. 2nd & 3rd St.) | $50-
212-228-8581

East Village **Hair Mates Oowntown***
13 3rd Ave (bet. 7th & St. Marks Pl) | $45-
212-777-4612

East Village **Hoshi Cnupe II**
214 E. 9th St. (bet. 2nd & 3rd Ave.) | $45-
212-505-0383

East Village **ı Salon***
77 E. 10th St. (bet. 3rd & 4th Ave.) | $45-
212-505-0537

East Village **K2 Snlnn***
219 E. 10th St. (bet. 1st & 2nd Ave.) | $65-
212 260-5156

East Village **Kiyora Salon***
15 E. 12th St. 2 Fl. (5th Ave. & Univers ty Pl.) | $80-
212-414-4488

East Village **Pirkn Snlon***
233 E. 4th St. (bet. Ave. A & B) | $60-
212-673-6209

East Village **O Hair***
19 Bleecker St. (bet. Bowery & Layfayette St.) | $65-
212-614-8729

East Village **REBIRTH***
304 E. 9th St. (bet Ave B & C) | $60-
212-677 1742

East Village **Rndge Salon**
263 E. 10th St. (bet. Ave. A & 1st Ave.) | $45-
212-777 3343

East Village **SALON VIJIN***

Salon Vij n has reopened in the Lower East Side with a new pass on to evolve to the latest hairstyles and design trends prov d ng even more sophisticated serv ces and technology. First-time customers receive 20% discount

22 East 1st St (bet. Bowery & 2nd Ave.) | $60-
212-664-0954 www.salonvij n.com

East Village **SEI-TOMOKO 02**
126 E 4th St. (bet. 1st & 2nd Ave.) | $40-
212-473 3320

East Village **SEI-TOMOKO E13**
240 E. 13th St. (bet. 2nd & 3rd Ave.) | $40-
212-533-6613

East Village **Shizen**
627 E. 9th St (bet. Ave. B & C) | $65-
212-777 2128

East Village **Tnkamuchi Hnr***
263 Bowery St (bet. Houston & Stanton St.) | $120
212-420 7573

East Village **Ueno Salon***
408 E. 9th St (bet. Ave. A & 1st Ave.) | $65-
212-505 7773

East Village **Yn-C Snlon***

The owner styl st Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggress veness of NY styles and h ghl ghts ndiv dual customer s personal ty. A comb nat on of Japanese Straight Perm and cut is $300 & up. Student discount ava lable

225 E 5th St (bet 2nd & 3rd Ave.) | $75-
212-529-0355 www.yo-csalon.com

Lower Mhn **Cncoro Salon**
122 Ludlow St (bet. Rivington & Delancey St.) | $65
212-921-8366

Lower Mhn **Knnnko Salon**
91 Clinton St (bet. Rivington & Delancey St.) | $40
212-260-3811

Tribeca **Lotus Snlon North Mnore**
34 North Moore St (bet. Varick & Hudson St.) | $30
212-219-3539

Tribeca **Salon Musa**
159 Sullivan St (bet. Prince & Houston St.) | $75
646-484-6033

Soho **Dress hair snlnn by MIWA**

Your hair s also part of the way you dress but how your ha r always left you behind? Enjoy changing your ha rstyle freely like a dress. Our rule s to prov de a u que comb nation of he rcuts, color, perms and Japanese techn ques to grant you a new hair dress

166 Elizabeth St (bet. Kenmare & Spring St.) | $55-
646-912 9644 www.dress-hairsalon.com

Soho **Lotus Salon Prince St**
7 Prince St (bet. Bowery & Elizabeth St.) | $60
212-219-3233

Brooklyn **Commune Snlon & Gift**
191 Grand St. (bet. Driggs & Bedford Ave.) | $60
718-384-7412

Long Island **LI Wavn**
18 Haven Ave Port Washington NY 11050 | $40
516-883-3046

Westchester **Akane Salon**
7 E. Hartsdale Ave Hartsdale NY 10530 | $55
914-948-0216

Westchester **Hair Studio NAKA***
267 Halstead Ave. Harrison NY 10528 | $85
914-835-0045

Westchester **Hiro s Hair Salon***
280 Railroad Ave. Greenwich. CT 06830 | $95
203 769-1620

Westchester **Momotaro**
2 Spencer Pl 2 Fl. Scarsdale NY 10583 | $90
914-472-5637

Westchester **Snlnn Susnn**
19 E. Hartsdale Ave Hartsdale NY 10530 | $40
914-948-7475

New Jersey **Akane Salon***
2024 Center Ave. Fort Lee, NJ 07024 | $40
201-461-3644

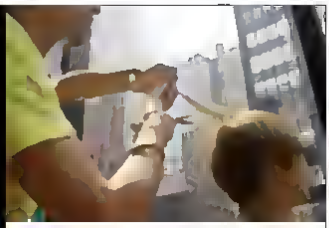
New Jersey **Katsukn Snlnn***
2038 Lemoine Ave. Bsmt. Fort Lee NJ 07024 | $60
201-585-9698

New Jersey **Michi Beauty Salnn**
585 River Rd. Edgwater NJ 07020 | $50
201-941-1688

New Jersey **Snlnn Onsis***
170 Main St. Fort Lee NJ 07024 | $60
201 242-0554

New Jersey **Salon Tomo**
1617 Parker Ave. Fort Lee, NJ 07024 | $50
201-346-0501

RH PLUS SALON



RH+

805 3rd Ave. 2FL. (bet. 49th & 50th St.)
212-644-8058 www.rhplusny.com
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Sat & Sun: 10am- 7pm

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FREE Deep Treatment (warth $40)
For new customers who ordered cut
(valid thru September 30)

166 Elizabeth St (bet Kenmare & Spring Sts.)
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www.dress-hairsalon.com

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SUN 10:00 - 19:00
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SPA

Upper West	**Solos de Tokyo***	
200 W 57th St #1308 212-757-2187		$70-
Midtown West	**Nihaa Day Spa**	
15 W 44th St 10 Fl (bet 5th & 6th Ave) 212-575-7692		$40-
Midtown West	**Pueleei SPA**	
247 W 35th St. (bet 7th & 8th Ave) 646-703-1742		$75-
Midtown West	**SHIZUKA New York**	
7 W 51st St. 6 Fl (bet 5th & 6th Ave) 212-644-7400		$65-
Midtown East	**Heea Day Spa***	
209 E 56th St (bet 2nd & 3rd Ave) 212-752-9228		$100-
Midtown East	**MOONFLOWER SPA***	
9 E 41st St. 3 Fl (bet Madison & 5th Ave) 212-683-0729		$75-
Midtown East	**Spa Martier**	
1014 2nd Ave (bet 53rd & 54th St.) 646-781-6758		$40-
Koreatown	**Aura Wellness Spa**	
45 W 33rd St. (bet 5th Ave. & Broadway) 212-695-9555		$130-
Koreatown	**YAK SON HOUSE***	
38 W 32nd St. 901 (bet. Broadway & 5th Ave.) 212-564-7474		$160-
Chelsea	**Excy Laser Hair Removal***	
143 W 29th St. (bet 6th & 7th Ave) 212-695-1868		$30-
Chelsea	**Fabylous Living**	
145 W 28th St. 9 Fl (bet. 6th & 7th Ave) 212-279-0556		$100-
Chelsea	**Mist Beauty**	
145 W 28th St. 9 Fl (bet. 6th & 7th Ave) 212-643-3447		$45-
Chelsea	**New York Electrolysis**	
Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs		
19 W 21st St. #904 (bet. 5th & 6th Ave) 917-210-4388 ext 101 www.electrolysisny.com		$50 /15min
Chelsea	**Supple Spa**	
55 W 19th St. 2 Fl (bet. 5th & 6th Ave) 212-923-5948		$65-
East Village	**TAMAGO Skincare**	
238 E 13th St. (bet 2nd & 3rd Ave) 212-505-1536		$48-
Lower Mhn	**Corina Beauty Center**	
121 Baxter St. (bet. Canal & Hester St.) 212-941-7116		$35-
Lower Mhn	**Facial Spa**	
170-172 Canal St. (Mott & Elizabeth St.) 212-925-5114		$30-
Lower Mhn	**Spring Thyme Wellness Spa**	
40 Exchange Pl. #612 (William & Broad St.) 212-385-4373		$48-
Queens	**asta da doronko**	
113-43 Union Tpk. Forest Hills, NY 11375 917-806-4004		$80-

Lower Mhn	**KSS BEAUTY SPA**	
Offering quality services for over 30 years. KSS Beauty Spa provides a complete range of beauty services including facials, microdermabrasion, permanent makeup, spa treatments, massages and nail care. New customers mentioning Chopsticks NY can get Eyelash Extensions for $60 (save $20). Permanent Eyebrows for $150 (a 50% discount). Also local customers may receive first time deep cleansing facial for $33		
187 Centre St. (bet. Canal & Hester St.) 212-966-9631 www.kssbeautyspa.com/		$38-
Queens	**Spa Castle**	
131-10 11th Ave. College Point, NY 11356 718-939-8300		$35-
Westchester	**este de doroako***	
21 Lake St. White Plains, NY 10603 917-865-4004		$60-
New Jersey	**Hiro's Day Spa**	
45 Franklin Ave. Ridgewood, NJ 07450 201-445-1911		$70-
New Jersey	**King SPA Fitness**	
321 Commercial Ave. Palisades Park, NJ 07650 201-947-9855		$45-

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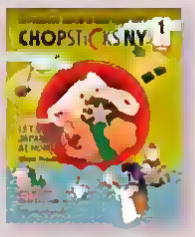

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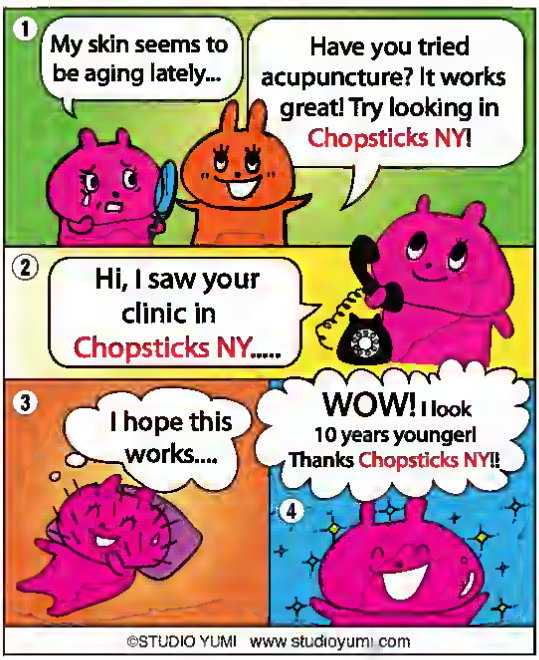
1
My skin seems to be aging lately...
Have you tried acupuncture? It works great! Try looking in Chopsticks NY!
2
Hi, I saw your clinic in Chopsticks NY.....
3
I hope this works....
WOW! I look 10 years younger! Thanks Chopsticks NY!!
4
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4.23 oz. kit pictured above

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- Aqua-Collagen Gel Super Moisture EX 0.35oz
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- Extreme Close Up Deep Brightening Mask x 2 sheets (brightening & relaxing facial mask)
- Perfect Timeless SP 0.35oz (anti-aging cream)
- Aqua-Collagen-Gel Enrich-Lift EX 0.70oz (anti-aging multifunctional gel)
- Aqua-Collagen-Gel BIHAKU 0.70oz (brightening multifunctional gel)
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Ozeki Sake (U.S.A.), Inc.

Ozeki Sake has been brewing sake since 1711 in the Imazu-go district in the Nada region, renowned for producing the best quality sake and comprising 30% of Japan's total sake production. In this mecca of sake, for over 300 years the brewery has strived to bring high quality sake as fast as possible to consumers, allowing them to enjoy freshly made sake. With a pioneering company spirit, Ozeki has created industry-first new flavors and styles of sake drinking such as cup sake, boxed sake and sparkling sake. They have also established a sake brewery in the U.S.

Ozeki started exporting their sake to the U.S. about 50 years ago. At that time it took a significantly long time for shipping and it was very hard to bring fresh sake to U.S. customers. As sake's popularity grew overseas, the brewers at Ozeki became seriously concerned about the quality of sake that came from Japan. "The real Japanese sake tastes better, and we want them to experience real sake flavor." The passion of Ozeki's owner pushed the company to establish the U.S. local subsidiary, Ozeki Sake (USA). In 1979, they built a sake brewery in Hollister, California which provides quality water from the Sierra Nevada and rice from Sacramento.

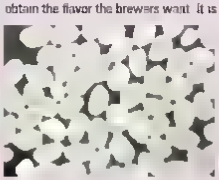
The local climate in California and the features of ingredients are not the same as those in Japan. Therefore, the brewers were forced to adjust their methods perfected in Japan in order to make tasty sake with U.S. soil. The successive brewmasters from Japan carried out trials and errors for years and developed a production process that fits the local environment. Equipped with in-house rice polishing machines, using California short grain rice and kobo yeast carefully selected for matching the Sierra Nevada water, Ozeki Sake (USA)'s brewing staff members are proud of the quality of their sake geared toward the American palate. Currently they produce a variety of sake from the signature Ozeki to Ozeki Dry, Ozeki Nigori, Shiro Sasa Platinum and Pure. This brewery born 300 years ago keeps growing and producing new things for the generations to come.

Ozeki Sake (U.S.A.), Inc.
249 Hillcrest Rd., Hollister, California 95023
www.Ozekisake.com

3 things you should know about OZEKI SAKE (U.S.A.), INC.

Polishing Rice In House

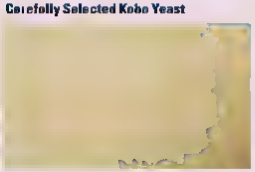
Ozeki Sake (USA) is the only sake brewer in the U.S. that is equipped with in-house rice polishing machines. In order to obtain the flavor the brewers want, it is important to get the ideal polished rice before brewing sake. By establishing this rice polishing system, Ozeki Sake (USA) can perfectly control the important aspects of sake making.



Brewed from California-Grown Short Grain Rice

In Japan, there is a variety of rice used exclusively for sake, but no rice only for sake brewing grown in the U.S. Ozeki Sake (USA) found a rice variety short grain S102, which is optimal for sake making. The rice harvested in California has a larger grain, which is hard to break even after polishing at higher rates.

Carefully Selected Kobo Yeast



Ozeki Sake (USA) carefully employs selected kobo yeast that works best with the local water from the Sierra Nevada mountain range. The brewers tried tens of different varieties of kobo yeast until they finally found the kobo currently used for brewing beautiful Ozeki sake.

Pleasure of Pairing Sake & Shochu for the Western Palate

Pairing sake and shochu with western cuisine is a bit intimidating for those new to seke, but meny seke connoisseurs ectuelly enjoy the thrill of peiring the Jepenese bevereges with non-Jepenese cuisines end exploring more interesting metches. To help you step further into the world of dining with seke end shochu, Chopsticks NY consults Jon Lundbom, heverage end cheese expert, on how to start.

First of all, what is the general rule that goes for all food and beverage pairing?

The most important thing to think about is complements and contrasts For instance, you may have a Beaujolais that may be 100% gamay which has flavors of strawberry So if you are cooking with that wine or looking for food to pair with it, you may go for something that has similar red fruit flavors Another way is to think about contrast. For instance if you have a cheese that is very savory, you might want to pair it with something that is more austere, more refined and cleaner Sometimes A plus A is great But sometimes A plus A is too much A so that's a big thing to think about in terms of flavor

Wine and cheese pairing is commonly enjoyed in the U S What other things should we keep in mind for successful wine-cheese pairings?

Texture is another very important factor to consider One classic cheese and wine pairing is pairing triple crèmes such as Explorateur or Pierre Robert with champagne The reason for this is that these triple crèmes are 75% fat, and pairing that with champagne is wonderful because you have the effervescence and dry bready notes from the yeast and acidity that cuts through the creaminess It's also very important to think about the length of the flavors too If you have a cheese with slow, long, complex flavor, you would want to pair it with something equally as long You don't want one flavor to disappear faster than the other Likewise, intensity is also important You don't want one flavor to completely overpower the other

How about pairing cheese with sake or shochu?

Aside from the novelty of it, there is nothing terribly different in terms of rules, although sake is a completely different beast than wine It is impossible to list the myriad ways in which sake is different, but one thing is that flavors and aromas in sake are extremely delicate compared to say wine or beer Sake is one of those things that is very hard to predict what it might taste like, just from the information available Regionality and even based on the specific sake yeast it's very difficult to predict the taste In pairing, it is important to first understand the beverage in and of itself So for me, the challenge is to understand which field that sake is playing on, and that takes a little practice

Does regionality play a large factor in pairing?

People do talk about terroir You probably heard the phrase, "what grows together goes together" I think there is some truth to that. But as much as that is true it is also nonsense There are plenty of fantastic pairings between say, something from France and Japan That being said, I love nothing more than a good cheddar with British IPA. The idea of something that grew up together and the way they mix and play off each other is very rewarding

What tips do you have for sake pairing beginners?

Start with an easy-to-find high-quality versatile cheese for pairing with sake– Comte French and Swiss Alpage style cheeses tend to pair well with sake, and you can find very high-quality Comtes at most decent cheese counters nationwide As for shochu, I would recommend starting with something a bit more aged and salty, perhaps a nice Parmigiano Reggiano or older Manchego

Cheese and charcuterie plates (Top left and bottom right) are prepared by Murray's Cheese.

Joe Lundbom

Jon Lundbom's enthusiasm for all things beer dates back to college when he dove head-first into Chicago's fertile world of home brewing and beer appreciation. Many years and several degrees later Jon began working for Artisanal Premium Cheese (www.artisanalcheese.com) in New York and more seriously studying fine food, drink, and – of course – cheese. Now Jon teaches beer, wine, spirits and cheese classes all over Manhattan and works for B United International (www.bunitedint.com) – one of the nation's foremost importers of beer, sake, mead, and cidre – traveling the world on a never-ending quest to learn more about the world's newest and most exciting beverages.

Murray's Cheese
254 Bleecker St.
New York, NY 10014
TEL. 888-692-4339
www.murrayscheese.com

Murray's Cheese Bar
264 Bleecker St.
New York, NY 10014
TEL. 646-476-8882
www.murrayscheesebar.com

To see actual sake/shochu & cheese pairings, check out next page.

ADVERTISEMENT

Sake & Shochu with Cheese & Charcuterie

FIND THE PERFECT UMAMI PAIRING

Ordering Japanese beverages at Japanese restaurants is a safe approach and hardly results in a failure However, it's really the time that food savvy New Yorkers should try some more exciting and dynamic pairings JFC International, Inc., premier sake/shochu distributor in the U.S., executed a project to find perfect matches of cheese and charcuterie with Japanese alcoholic beverages (two sakes, one shochu and one fruit liquor) in collaboration with Murray's Cheese. All of them are aged products which contain an abundance of umami. The cheese specialist and beverage importer that we consulted on the previous page. Jon Lundbom tackled this fun project. Here we share what he found.

Daishichi Kimoto with Roncal

Daishichi Kimoto has a rich and creamy aroma of banana with some effervescent spice and a slight booziness; the palate is extremely rich and coating with a long, dry finish. I chose to pair the Daishichi Kimoto with a cheese that has a gritty texture and is salty, austere, and slightly spicy: Roncal. Roncal is a Basque cheese made from raw sheep's milk in Navarra, near the border of France. Gamey and musty, with a distinct "sheepiness" (lanolin), the Roncal should be a wonderful counterpart to the rich, ripe, and slightly aggressive Kimoto.

FOOD & MEAT PAIRINGS: I would pair the Daishichi Kimoto with foods that are spicy but not fatty. Perhaps a dry-rub curry or crawfish boil. As for charcuterie, maybe a thinly sliced bresaole.

Daishichi Kimoto brewed by Daishichi Brewery Co., Ltd. (www.daishichi.com)

Kenbishi Kuromatsu Honjozo with Landaff

Kenbishi Kuromatsu Honjozo shows little to no fruit on the nose, instead it boasts a sweet, malty aroma (dissimilar to steamed rice) with only the slightest hint of ripe red fruit (strawberry). And the palate very much matches: clean and short, with beautiful starchy flavors (caramel, malt, steamed rice). I chose to pair the Kenbishi Honjozo with a tight, acidic cheese, preferably on the moister, younger side– Landaff. Landaff is an American take on the Welsh style Caerphilly. Dense, milky, and somewhat lactic, it should prove an excellent foil to the more spartan sake.

FOOD & MEAT PAIRINGS: I would pair the Kenbishi Kuromatsu Honjozo with a simply-and elegantly-prepared cut of pork loin or chop. As for charcuterie, perhaps stick along similar lines and go with jamon serrano (or the like).

Kenbishi Kuromatsu Honjozo brewed by Kenbishi Shuzo

Kozuru Kuro with Harbison

Kozuru Kuro has a wonderful aroma: wonderfully hot with intense aromatic spices: lemongrass, sassafras and mint. Its palate is extremely bitter and demonstrates remarkable depth, reminding me more of rustic grains (e.g. millet, quinoa) than its sweet potato base. Without a doubt I would pair this cheese with Jasper Hill Harbison. Harbison is an extremely soft-ripened bloomy rind cheese wrapped in Vermont spruce bark. Its extremely rich, milky, fatty and slightly woodsy character will cut the alcohol burn and highlight the Kozuru Kuro's malt and spice.

FOOD & MEAT PAIRINGS: Go for something fatty, rich and possibly spicy. Incredibly oily or fatty pasta dishes, ragus or rare Argentinean steak. Or save for dessert. Meat wise, I'd start with the saltiest, spiciest sausage you can find.

Kozuru Kuro is distilled by KOMASA JYOZO CO., LTD (www.komasa.co.jp)

Yuzu Omoi with Delice de Bourgogne

The Yuzu Omoi is exactly as advertised—a delicious and eminently quaffable blend of Junmai sake and yuzu juice. I recommend a cheese that will stay out of the way of the Yuzu Omoi's acidity and fruit flavors: something that brings a straight-ahead, milky, fatty, possibly slightly salty character to the table. Delice de Bourgogne is a beautiful and classic French triple-creme, cows milk and cream, bloomy rind, 75% fat-to-dry matter. Dessert!

FOOD & MEAT PAIRINGS: The Yuzu Omoi will be considerably more difficult to pair with food: you can play with the fruit and acidity (pair with a Yuzu ceviche) or try to counteract it (pair with some ridiculous and refined ice cream). And honestly, with charcuterie, I'm not sure. We can play around and see what we come up with.

Yuzu Omoi is brewed by Yamamoto Honke (www.kyotosake.com)

Pairing courtesy of Jon Lundbom
B. United International Inc.
www.bunitedint.com

Cheese and charcuterie provided by Murray's Cheese
254 Bleecker St., New York, NY 10014
www.murrayscheese.com

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Annual Sake Tasting Event In **Manhattan**

SAKE EXPO

& FOOD SHOW 2013

Sake Expo: A Source of New Ideas, A Hub of Information

This annual food show showcases a variety of Japanese sake and food products to the food and restaurant industry professionals. We, JFC International Inc., provide opportunities for visitors to exchange information, try new products and expand and deepen business networking during the event. This year approximately 70 exhibitors, both sake/shochu breweries and food manufacturers, will present their signature items and latest products, which might not be introduced in the U.S. market yet. Also, we will set up an information booth for the first time, where sake experts share their knowledge with visitors. We hope Sake Expo ultimately contributes to the growth of the industry.

-Junichi Odani, Liquor Department Manager

Fall 2013 Event Features:

- Taste new products from all breweries
- Over 70 vendors, including 260 sake from 35 breweries
- Sake and cheese pairings
- Compare sake at different temperature warm vs cold
- Sake and shochu blind taste contest
- Knife sharpening demonstration
- Ramen making demonstration

Date : Saturday, September 14, 2013
Time : 12:00pm - 5:00pm
Showtimes are subject to change.
Place : **The New Yorker Hotel**
481 8th Avenue & 34th Street
New York, NY 10001
TEL (212) 971-0101

Register online today at www.jfc.com/sakeexpo/
*Participants must be 21 and over to attend this event.
*For more information, call JFC NY branch office at (908) 525-4400 or visit www.SakeExpert.com

VENDOR LIST

Aiyu Shuzo
Ajinomoto
Asabiraki
Azuma Foods
Calpis
Chiyomusubi
Choryo
Chuou Gyorui
Daiei Foods
Daishichi
Day-Lee Foods
Eon Foods
Fisher King
FW Bryce
Hakushika
Hakutsuru
Hikari Miso
House Foods
Imuraya
Ippongi
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Kobe Shu-Shin-Kan
Komasa Jyozo
Kyoya Shuzo
Maeda-en
Maruishi Jyozo
Marukome Miso
Mita
Miyazaki Honten
Myojo USA
Nagai
Nanbu Shuzo
Nanyo Shuzo
Nate Shuzo
Ozeki
RIKEN VITAMIN
S&B foods
Sakai Ichi
Sangaria
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Shindo
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+ more

FALL
2013

WEEKEND

SHOCHU

Day ONE

September 7th (Sat) 7:00 - 10:00PM
@ TRUMP SOHO HOTEL, 2FL. KOI Restaurant Mezzanine
246 Spring Street, New York, NY 10013 (bet. 6th Ave & Varick st.)
212.842.4550
www.koirestaurant.com

Enjoy shochu with Modern Japanese Cuisine.
Preview new SHOCHU slated for US release.

Advance Tickets: $ 40, Same Day Ticket: $ 50

Day TWO

September 8th (Sun) 8:00 - 10:00PM
@APT13
115 Avenue C, New York, NY 10009 (bet 7th & 8th Sts.)

Enjoy shochu with New American Cuisine.
Innovative SHOCHU cocktails by APT13 and aka wine geek.

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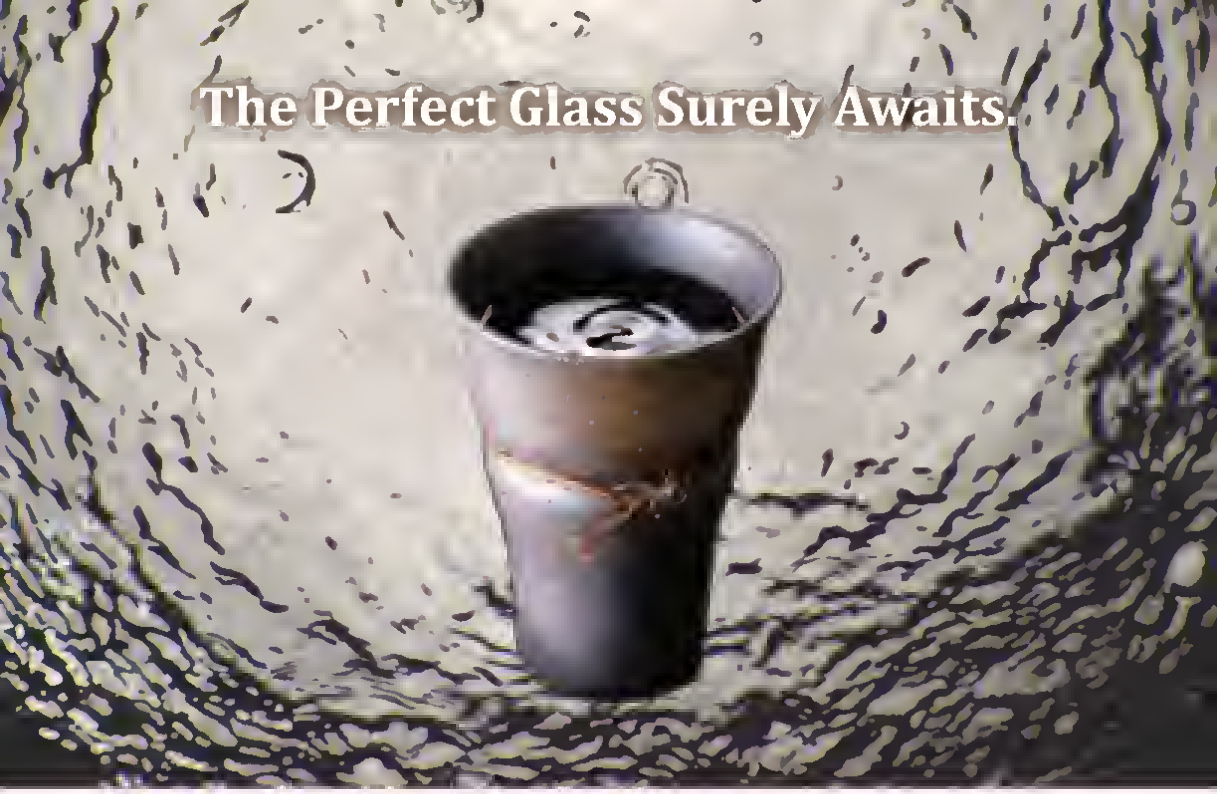

10 Participating Distilleries, 32 Brands

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helios-syuzo.co.jp/en/

Kyoya Distiller & Brewer Co.,Ltd
www.kyoya.com/en/

TAKARA SHUZO Co.,Ltd
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Satsuma Shuzo Co., Ltd
www.satsuma.co.jp/english/

SANWA Shurui Co., Ltd.
www.ichiko.co.jp/en/index.html

Kitatya Corporation
www.kitaya.co.jp/

YAMAMOTO Brewery Co., Ltd.
www.satsuma-godai.co.jp/

SENGETSU Shuzo Co., Ltd
www.sengetsu.co.jp/

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www.hakutake.co.jp/company/eng/index.html

Please join us for the **SPIRIT of JAPAN**

Sake Tasting Event Sep. 14 (Sat) From 7pm-9pm

Sake is the spirit of Japan Sake makes for great conversation and fun. Please come and enjoy 5 of Kagatobi's premium sakes from Fukumitsuya Brewery in beautiful Ishikawa prefecture, northwest Japan Amura has selected the perfect match of appetizers, rolls and sashimi for each of these wonderful sakes, which is sure to satisfy the experienced and beginner sake lover alike Come and enjoy all you can eat and drink for just $60
We want to thank Nishimoto Trading for participating with Kagatobi sake for this event.

Location: AMURA Japanese Cuisine
1567 2nd Ave. (bet 80th & 81st St.) NYC
212-772-1688

Fee: $60 (Includes tax & tip)

Call us at 212-772-1688 to reserve your seat
Space is limited to 50 people

Special offer

Dine-in at AMURA sometime before the day of the event and get a $10 promotion code to use for the event

NATORI's 3 Autumn Hitters!

COUPON $2 DISCOUNT
Natori is offering a special deal to Chopsticks NY readers Bring this coupon to get $2 discount if you order "All of Okonomiyaki & Sake (Nihonjin no Wasuremono)" pairings. Valid thru September 30

1 Autumn Pairing

Madern Okanamiyaki (Pancake)
& SAKE (Nihonjin no Wasuremono 300ml)

And more Okonomiyaki menu!
Seafood $7.75
Pork & Egg $7.25
Chicken $6 25
Vegetable (Okra & Natto Soy Bean) **$6 25**
Kimchi $6 25

2 Check out our enhanced selection of Sake, Beer and Shochu!

3 Autumn recammendation

Chilean Sea Bass Teriyaki Teishoku

The Chilean Sea Bass Teriyaki enjoyed great popularity before and the same taste is now being served in a special set The generous portion of sea bass is marinated in soy sauce and then grilled and it comes with a tuna avocado salad watercress goma ae, pumpkin miso soup and rice This large amount of food is being offered for only $22

Natori
NATORI offers authentic home style Japanese foods includ ng sushi izakaya style small plate dishes and ramen The newly renovated space can accommodate events and parties for maximum 20 people
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What on Earth?

十五夜

JŪGOYA

Moon-watching in the West is not a common activity except for astronomers and perhaps werewolves. In Asian countries, people frequently enjoy watching the moon, especially in autumn. The custom of commemorating the beautiful autumnal moon is popular throughout Japan. This event is called "jūgoya," which literally means "the fifteenth night," because it occurs on August 15th of the old, lunar calendar (which, depending on the year, corresponds to a day falling somewhere between mid-September and early October according to the Gregorian calendar). The moon on this day has another name, "Chūshū no Meigetsu," which translates as "the great moon in the middle of the autumnal season." As this name implies, the sky is clear, the air is pure, and the moon shines beautifully, captivating every viewer on the day of Jugoya. This is why people celebrate "otsukimi," moon-viewing, on this day.

The day of jūgoya, however, does not always have a full moon. There is an error of one or two days because of the difference between the date-counting system of the calendar and the actual moon date. These days, some people enjoy otsukimi on the day of the full moon rather than on the actual day of jūgoya.

The moon on jūgoya is also known as the "Harvest Moon" because it coincides with the harvest season. In gratitude for the current year's harvest and to pray for a rich harvest for the upcoming year, people offer what they have just harvested, crops such as sweet potatoes, pears, taro, and mushrooms, and plants such as Japanese pampas grasses and seven kinds of autumnal flowers and herbs that represent the season well. But the most common offering is tsukimi-dango, dumplings made from rice powder.

As you now know, jūgoya is a moon-viewing event as well as a harvest celebration, but we can't go without mentioning the story of the rabbit and the full moon when it comes to jūgoya. In Japan, there is a tale of a rabbit pounding rice cakes on the moon. This simply came from the figurative pattern on the moon's surface. Since this story is so popular in Japan, plenty of goods and sweets related to this image are sold close to the day of jūgoya. It is hardly believable that a rabbit lives on the moon and makes rice cakes, but the story that's been passed down from one generation to another leaves room for fantasy. Looking at the sky and thinking about the rabbit on the beautiful autumnal full moon, people are easily transported to a world of timeless wonder.

This year, the day of jūgoya and actual full moon both fall on September 19th.

The Highlands of Iwate: Hidden Gems in the Hinterlands

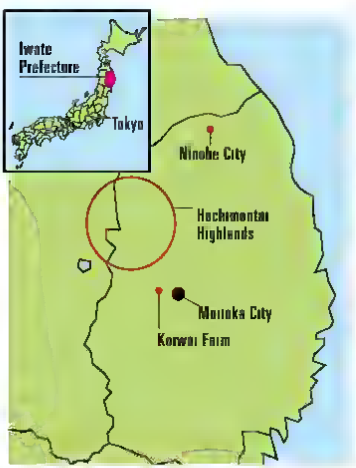
Iwate Prefecture, facing the Pacific Ocean on the northern part of Honshu Island, offers a full array of tourist spots. It is famous for the rias (submerged coastal landforms) of its saw-toothed coastline. The Tono region of Iwate is known for its folktales, which were collected in a famous Japanese folklore anthology, Hiraizumi, a UNESCO World Heritage site, is the medieval capital of Oshu (an old province in what is now Iwate), and the arrangement of its gardens and temples are meant to represent the Buddhist Pure Land. The city of Hanamaki was the home of Kenji Miyazawa, an influential poet, author and social activist from the turn of the nineteenth century. The northern and interior parts of Iwate, however, are relatively unknown to people outside Japan (although they attract many domestic visitors).

The northern and interior region is mostly highlands and the views offer a nice contrast to those from the Iwate coastline. The most widely known tourist spot in the highlands is Koiwai Farm in Shizukuishi. Koiwai Farm, the largest privately owned farm in Japan, was established more than 120 years ago by three pioneering moguls from the railroad and steel industries. They started with a barren wasteland, and it took decades to make the farming business stable. Currently the farm offers a variety of tourist attractions as well as a dairy, and it is one of the most popular eco-tourism destinations in Japan. Koiwai Farm's dairy products are sold throughout Japan (www.koiwai.co.jp).

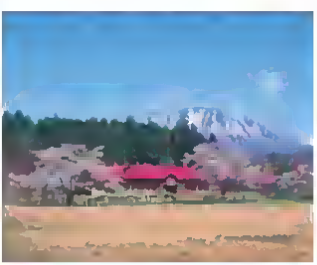
The highlands of Hachimantai attract nature fans. Reaching from Iwate to the adjacent prefectures of Aomori and Akita, the highlands offer hiking trails, outdoor sports facilities, ski resorts, onsen (hot springs) and beautiful landscapes (www.hachimantai.or.jp).

The highland city of Ninohe will be the focus of events taking place in New York City from the end of August to early September. Located in northernmost Iwate Prefecture, the city is probably best known to New Yorkers as the hometown of the Nanbu Bijin Brewery. Ninety percent of Ninohe is highlands, and the area has wonderful onsen and a dynamic natural landscape that changes every season. The region is known for urushi (lacquerware). As the major source of the urushi plant (which produces the sap used in lacquer) in Japan, the area is known for its unique style of lacquerware called Joboji-nuri style, originated about 1,200 years ago in Tendaiji Temple in the town of Joboji (www.city.ninohe.iwate.jp).

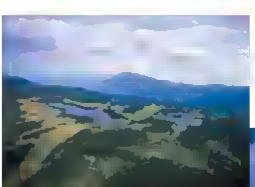
The gate city for all of these highland destinations is Morioka, the capital city of Iwate Prefecture, which is less than three hours from Tokyo by bullet train.



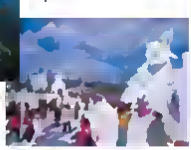
Morioka, less than three hours from Tokyo by bullet train, is the gate city to the highlands. Koiwai Farm is to the west, the Hachimantai highlands are northwest, and Ninohe is to the north.



Koiwai Farm, the largest privately owned farm in Japan, has 120 years of history.



The Hachimantai highlands offer a variety of outdoor opportunities all year long. Even in snowy winter people can enjoy skiing the world-class slopes.



NINOHE CITY FAIR IN NEW YORK

From the end of August to the beginning of September, products from Ninohe will be presented in New York along with appearances by Kosuke Kuji, owner and president of Nanbu Bijin Brewery, and Makiko Suzuki, urushi lacquerware artist. Events include a seminar and reception at the Japanese Ambassador's residence on August 27. The main events open to the public will take place at MTC Kitchen's Manhattan store from August 28 to September 6 and will feature Joboji urushi lacquerware and Nanbu Bijin sake (details below). During the event period, other Nanbu Bijin sake-tasting events will also be held at bars and restaurants.

Originally used for utensils for priests, Joboji-nuri comes in two colors: vermillion and black and has a matte finish.

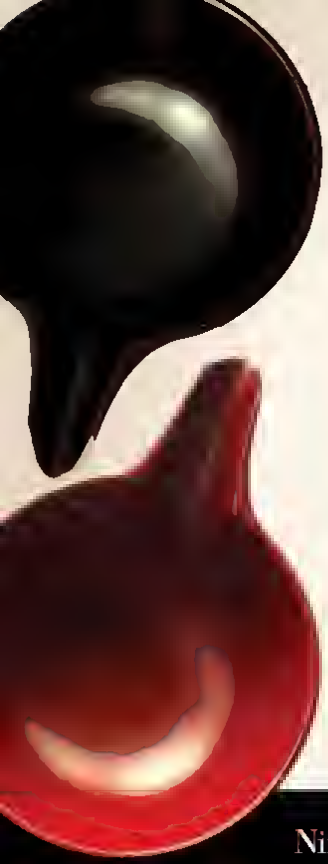
SAKE + URUSHI of Northern Japan
@ MTC Kitchen's Manhattan store
August 28–September 6
(Sat, Sun, Labor Day closed)
Joboji-nuri lacquerware will be exhibited and sold during the event period.

August 30
Lecture on Nanbu Bijin sake guided by sake samurais and followed by sake-tasting
Fee: $20

September 4
Lecture on "Urushi Made in Japan" presented by Joboji Urushi Sangyo (includes special urushi honey as a gift)
Fee: $20

For questions, email matsuo@nymtc.com

MTC Kitchen
711 3rd Ave., (on 45th St., bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-661-3333
www.mtckitchen.com



-At latitude 40°N-

New York meets Ninohe,
a small town of Iwate, Japan
Featuring Joboji Urushi lacquer ware
and Nanbu Bijin sake

8/28 (WED) ► 9/6 (FRI)*

10AM-7PM

* Sat, Sun, Labor day (Mon) is closed.

August 30th (Fri) ***18:00-20:00***
Lecture about "Nanbu Bijin Sake"
Admission **$20**
(including sake tasting)

September 4th (Wed) ***18:00-20:00***
Lecture about "Urushi of Made in Japan"
Admission **$20**
(including special Urushi Honey as a gift)

Ninohe City Fair in New York / 2013 Summer

SAKE + URUSHI
OF NORTHERN JAPAN

RSVP: matsuo@nymtc.com

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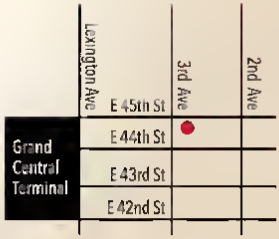

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info@japanforyou.com

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Goings-on in NEW JERSEY

Check out the events, hot topics, and great deals offered by Japanese and Asian businesses in New Jersey.

Start of New Brand "Oh, mammy!" From Mothers in the NJ Area

Parisienne Bakery

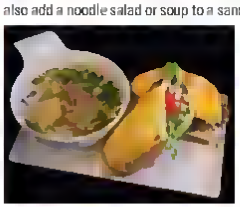
Parisienne Bakery in Fort Lee has launched the new "Oh, mammy!" brand. All items are homemade by mothers in the New Jersey region and they include shrimp dona shrimp gratin, homemade dressing and cream cheese and salmon sandwiches (using bread made from rice flour). The brand's motto is "Food You Can Feel Safe Giving Your Children," and it strives to eventually make organic products. Other recommended foods are croquettes and fried chicken.

Location: 250 Main St., Fort Lee, NJ 07024
TEL. 201-592-8878

Free Soda Offer for Chopsticks NY Customers Only

Pho32 & Shabu Shabu

Pho32 & Shabu Shabu is a great place to enjoy a Vietnamese lunch of sandwiches and pho. The restaurant is offering a free soda to Chopsticks NY readers who mention they saw this ad. Its Vietnamese sandwiches include lettuce, pickled daikon and carrots, cucumbers, jalapeno and spicy mayo, and they come in varieties such as beef and ham, grilled chicken or fish and tofu with avocado. You can also add a noodle salad or soup to a sandwich for only $3.



Location: 1645 Lemoine Ave., Fort Lee, NJ 07024
TEL. 201-363-8900

Wine Platter and One Corkage Fee Waiver

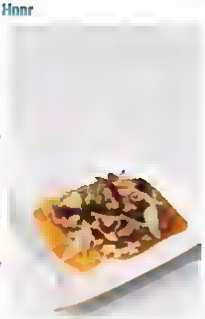
the tea bar

Located in Fort Lee, the tea bar is a healthy Korean-style café that serves refreshing teas and Asian fusion dishes at reasonable prices. The tea bar is now offering a wine platter that includes a wide variety of nuts, fruits, cheeses and crackers for $24.95. If you choose to try the wine platter, you will be eligible to receive one corkage fee waiver.

Location: 1636 Palisade Ave., #4, Fort Lee, NJ 07024
TEL. 201-944-3102
www.teaborny.com

New Menu and Happy Hour

Dong Chun Hong



Dong Chun Hong is a restaurant with Korean Chinese cuisine. It serves dishes such as *Bean Gookspo, Tang Su Yuk* and *Jajangmyun*, as well as pure Chinese food such as the popular *Mongolian Beef*. Dong Chun Hong just started serving *Cong Gook Su* (soy milk noodle soup) which is available only in summer. It also offers an extensive lunch menu. Monday to Friday from 4-7 pm features a Happy Hour where a glass of wine or any kind of bottled beer is only $3.

Location: 144 Main St., Fort Lee, NJ 07024
TEL. 201-592-0450
www.dongchunhongnyc.com

Free Spinal Screening Examination

Ishitani Chiropractic

There is never a better time than now to find out whether careful, professional chiropractic care can relieve your aches and pains. Ishitani Chiropractic is offering a free

Event Feature

September 26-29

Hokkaido Fair

Mitsuwa Marketplace

Mitsuwa Marketplace will hold its annual Hokkaido Fair from Sept. 26-29. This event will be held at a venue set up in front of Customer Service, and will feature 15 craftsmen from Hokkaido who will give demonstrations of their work. All ingredients and products are sent from Japan for this event.

A new participant this year is Tokachi Butadon Ippin offering roast pork that is twice cooked and served over rice. Crab lovers will not want to miss Kani Kosen's variety of red king crab bentos and sushi bentos using abundant crab legs, big crowd-pleasers for many years. Other popular products include the squid stuffed with rice from Abe Shoten, the variety of croquettes from Maruhiro Ota and the famous Yubari melon flavored soft serve ice cream.

Supplies are limited so early attendance is recommended. Mitsuwa shuttle buses leave Gate 51 of Port Authority daily, and on Thursday the shuttle buses leaving NY are free for this portion of the trip.

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwa.com/english
Mitsuwa_NJ

spinal screening examination which includes a spinal alignment check an examination for restricted or excess motion in the spine an examination for swelling and muscle spasm around the joints of the spine and a private consultation with the doctor to discuss the results Enjoy the gift of better health at Ishitani Chiropractic.

Location: 1495 Palisade Ave.
Fort Lee, NJ 07024
TEL. 201-302-9993
www.ishitanichiropractic.com

$15 Nano Treatment for Color Customers Until the End of September for Chopsticks NY Readers

Salon Oasis

As summer comes to an end it's the time to take care of your hair damaged under the harsh summer sun Salon Oasis is offering $15 Nano Treatments (normally $30) to color customers This treatment's components are put into the hair at the same time as coloring and they have a great effect. In particular treatment improves color prevents loss of color and makes the dyed hair have a nicer feel The finished color will come out completely differently

Location: 170 Main St.
2nd Fl., Fort Lee, NJ 07024
TEL. 201-242-0554
www.salon-oasis.net

After Summer Campaign Japanese Skin Brightening Pack for $90

Tesh Hair Supreme

Tesh Hair Supreme is offering a limited edition after summer campaign featuring a Japanese skin brightening pack for $90 (Reg $110) This 75-minute treatment using Cler Pearl Face Packs will be available to the first 20 customers who request it (and will only last as long as this takes up until October) This brightening pack is the perfect remedy for skin that has been under the strong summer sun and it involves abundant brightening components such as arbutin natural plant components

Location: 1550 Lemoine Ave., Fort Lee, NJ 07024
TEL. 201-461-3637 / www.toshhair.com

Summer Sale All Products 10% Off Until the End of September for Chopsticks NY Readers

Auto Freak

Auto Freak at Mitsuwa Marketplace is your non-stop shop for auto accessories They are selling all products at 10% off for Chopsticks NY readers who mention this ad Among its offerings are air fresheners mirrors (large back mirrors etc.) and cell phone covers In addition, it also handles model cars and model guns, so there is something for everyone For those who aren't sure what would go best with their cars, feel free to drive up and consult with the store manager

Location: 595 River Rd., Edgewater NJ 07020
TEL. 201-941-8776

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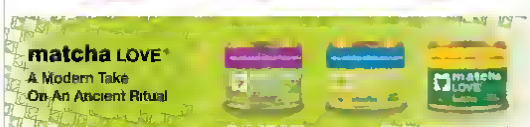


GRAND OPENING

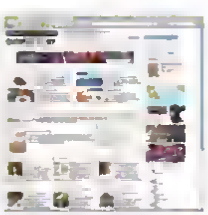
Matcha Whole Leaf Tea Teaware & Gifts Tea Ice Cream & Lattes and much more Visit us now and as a special Grand Opening promotion you can purchase 15 bottles of your favorite ITO EN Teas for only $20*

*Offer valid through September 1st 2013

matcha LOVE by ITO EN
Inside Mitsuwa Marketplace
595 River Road
Edgewater NJ 07020
Tel (201) 941-4301
Mon-Thu 9:30 AM - 8:15 PM
Fri-Sun 9:30 AM - 8:20 PM

ITO EN

wanna read our back issues?



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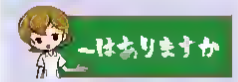

"~WA ARIMASU KA"

【meaning】 Do you have~?

【usage】 If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence. for example Manga-hon (comic books) wa arimasu ka or "Ramen wa arimasu ka.

Ramen Setagaya
Fort Lee NJ
Kara-Hiyashi Chuka Ramen
Thin curly noodles sitting in a sesame flavored sweet and sour soy sauce broth with a kick of Setagaya's homemade super hot sauce. are topped with spicy chashu pork, nori, cucumber, and egg.
Side Menu
Only AVAILABLE in NJ!
Hiroshi Buns (2pcs) $5.5
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Croquette (2pcs) $5.5
Sun-Thu: 11:30am-9:30pm, Fri & Sat: 11:30am-10pm
www.ramensetagayany.com
243 MAIN ST., FORT LEE, NJ 07024 201-585-0739

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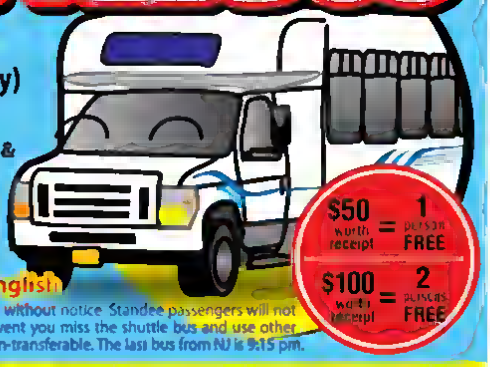

Complete schedules available at www.mitsuwa.com/english

When special events fall on Wednesdays or Thursdays, the free service may be canceled without notice. Standee passengers will not be allowed on our shuttle. Seat availability is on a first come first serve basis. In the event you miss the shuttle bus and use other methods of transportations, we will not cover your fare. The amount on the receipt is non-transferable. The last bus from NJ is 9:15 pm.

Mitsuwa MARKETPLACE

595 RIVER ROAD
EDGEWATER, NJ 07020
201-941-9113

SUPERMARKET 9:30AM - 9:00PM
FOOD COURT 11:00AM - 9:00PM

www.mitsuwa.com/english/
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20-min Shuttle Bus Service from Midtown NY Everyday.

Entertainment Event / Leisure

Exhibition

September 14-October 4 **FREE**

Standard Distortion by Shu Ohno

Makari Japanese Antiques and Fine Art

Young Japanese sculptor, Shu Ohno will hold his first solo exhibition in New York at Makari Japanese Antiques and Fine Art. The artworks on display express his inner struggle during the creating process. Opening reception will be held on Sept. 14, from 5-7 pm

Location: 37 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
TEL: 212-995-5888
info@themakari.com / www.themakari.com

September 18-30 **FREE**

Home Away From Home

The Alumni Association of Tama Art University NY Club

Home Away From Home (HAFH) is the annual art exhibition by The Alumni Association of Tama Art University NY Club, organization established in 2003. The HAFH was launched in 2004 and this year it celebrates its 10th anniversary. 26 artists will present their artworks in this exhibition, and the club's ten year history will also be on display. Reception will be held on Sept. 20, from 6-8pm.

Location: TENRI Gallery
43 A W. 13th St., (bet. 5th & 6th Aves.), New York, NY 10011
www.nycaa.com/tamaln / tamalnnew@gmail.com

Performance

September 11

The 6th Annual Circle Wind Concert

9.11 Circle Wind Memorial Concert

The 6th annual Circle Wind Concert will take place at the Kaufman Center Merkin Concert Hall on Sept. 11. Gregory Singer's Manhattan Symphonie Orchestra will participate for the first time in two years, and they will share the requiem he composed for victims of 3/11. They will be accompanied by the New York based group Japan Choral Harmony (JCH), marking the first time this piece is performed with a chorus.

Location: Kaufman Center-Merkin Concert Hall
129 W. 67th St., (bet. Broadway & Amsterdam Ave.)
New York, NY 10023
TEL: 212-501-3300 / www.kaufmanmusiccenter.org
Info: japan.choral.harmony@gmail.com

September 12-15

Becoming Corpus

LEIMAY / Brooklyn Academy of Music

Meditative stillness, physical extremity and immersive video converge in Becoming – Corpus stage production a kinetic experience of altered time and space, tracing the transformations among beings, the individual and society. Becoming – Corpus also encompasses a visual art installation in the BAM Fisher's Peter Jay Sharp Lobby and a book related to the production. The project was conceived by LEIMAY, an umbrella of Shige Moriya, Japanese video and installation artist, and Ximena Garnica, a Colombian interdisciplinary choreographer, director, performer, and installation artist. Tickets may be purchased at www.leimay.org or www.bam.org

Location: BAM Fisher (Fishman Space)
321 Ashland Pl., Brooklyn, NY 11217
Info: www.leimay.org / www.bam.org

Event Feature

September 5-8

THE STANDING EGG TOUR

SunRise Booking

The Standing Egg Tour features three Japanese bands from genres as diverse as alternative rock, punk and jazz punk. This unique live music event, crossing over different genres will take place across the east coast from Sept. 5-8. Participating bands include THE RICECOOKERS, forerunner of 21st Century Japanese alternative rock, UZUHI, NY based punk band that attracts frantic, local fans, and KAGERO, jazz punk band that has unique approaches to American jazz.

Concert dates and locations are as follows:
September 5: Maja Haus (Newark, DE)
September 6: Millhill Basement (Trenton, NJ)
September 7: Middle East Upstairs (Cambridge, MA)
September 8: Bowery Electric (New York, NY)

Participating bands' info:
THE RICECOOKERS (www.wearethericecookers.com)
UZUHI (www.reverbnation.com/uzuhi)
KAGERO (www.kagero.jp)

Tour info: SunRise Booking
sunrisebookingusa@gmail.com

Lecture/Forum/ Film/Festival

October 1 & 2

Ikebana Demonstration and Workshop

Ikebana International New York

Ikebana International New York organizes Sogetsu School ikebana demonstration on Oct. 1 and workshop on Oct. 2. The lecturer/ demonstrator Kumiko

Kato received the 7th Sogetsu Annual Exhibition Award in 1989 and has created installations and ikebana displays for various places. She also developed her creativity in various fields including ikebana instruction for popular TV dramas in Japan. Email to info@ikebanany.org to purchase tickets.

Location: The Nippon Club
145 W. 57th St., (bet. 5th & 6th Aves.), New York, NY 10019
www.ikebanany.org

Event

September 13-22

Sake and Food Pairing Event

Aki on West 4th

From Sept. 13-22, the restaurant Aki on West 4th will be holding a sake and food pairing event. Daily changing food and drink pairings will allow customers to enjoy a variety of offerings, and macrobiotic chef Natsuko Yamawaki will prepare the meals. Some examples of the sakes that will be on hand include Chouki Jukuseishu "Junmai Kouji" (Homare Syuzo), Jitsuraku (Sawa no Tsuru) and Hana Kizakura (Kizakura). During the event, you can also sample sake and purchase bottles for half off.

Location: 181 W. 4th St., (bet. Jones & Barrow Sts.)
New York, NY 10014 / TEL: 212-989-5440

September 14

Sake tasting event: Spirit of Japan

Amura Japanese Cuisine

Amura Japanese cuisine has been open for two years and is known for their great selection of sake. On Sept. 14, they are going to host their first sake tasting event. Customers can enjoy five Kagatobi premium sakes from Fukumitsuya Brewery paired with Amura's dishes. The wonderful sakes from Ishikawa Prefecture and Amura's exquisite appetizers, sushi rolls and sashimi are sure to satisfy both sake beginners and connoisseurs alike. This all-you-can-eat-and-drink event is offered for only $60 including tax and tip. As a special promotion, those who dine at Amura prior to the day of the event will get a $10 promotion code that can be used for the event.

Location: 1567 2nd Ave., (bet 80th & 81st Sts.), New York, NY 10028
TEL: 212-772-1688 / www.amurasushi.com

September 26

10th Annual "Joy of Sake" Tasting Event

The Joy of Sake

The Joy of Sake debuted in New York in 2004 and will be celebrating its 10th anniversary this year at The Altman Building in Chelsea. This once-a-year walk-around tasting event boasts the largest selection of sakes ever sipped under one roof in New York City, is easy to navigate, and offers a unique opportunity to plunge into the world of sake enjoyment. 384 premium sakes will be available for tasting, over half of which are not imported into the U.S. and are only available once a year at Joy of Sake.

Location: The Altman Building
135 W. 18th St. (bet. 6th & 7th Aves.)
New York, NY 10011
www.joyofsake.com

Happenings

50% Off Frozen Yogurt for Chopsticks NY Readers

Maid Café-NY

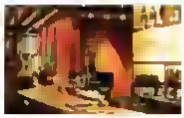
Maid Cafe-NY is a newly opened, conceptual café replicating famous "maid cafe" culture in Akihabara, mecca of Japanese pop culture. In this new parlor, young female staff wearing maid uniforms serves sweets, drinks and snacks with "kawaii" decorations in a lovely space. Until Sept. 30, those mentioning Chopsticks NY will get a Frozen Yogurt (Choose from 4 flavors) at 50% off.

Location: 150 Centre St., (bet. Walker & White Sts.)
New York, NY 10013
TEL: 212-966-3838

Japanese Teishoku Chain Opens Its Second Restaurant in New York

Ootoya

Japanese "Teishoku" restaurant, Ootoya, is opening its second restaurant in the heart of Times Square on Aug. 3. Equipped with custom-made grills and skilled chefs, Ootoya Times Square invites guests to enjoy traditional Japanese home cooking in a chic yet cozy atmosphere. Ootoya Times Square will be serving its signature menus including *Pork Loin Cutlet*, as well as new menu items.



Location: 141 W. 41st St., (bet. 6th Ave. & Broadway)
New York, NY 10036
TEL: 212-704-0833 / www.ootoya.us

Discount for Chopsticks NY Readers on Soba Class

WORLDWIDE-SOBA, INC.

WORLDWIDE-SOBA, INC. is offering soba-making classes every Sunday from 12 pm to 2:30 pm. Chopsticks NY readers will receive $10 off either the $150 individual class fee or the $100/$120 per person fee for groups (of 6-8 people and 9-10 people respectively). The course teaches about the history of soba and its nutritional benefits, and introduces soba tasting and hands-on soba-making methods (kneading, rolling and cutting). The class will take place at a yet-to-be-determined location in midtown Manhattan.

Info. www.worldwide-soba.com
world_wida_soba_ny43@yahoo.co.jp

Happy Hour Monday

Kaiten Sushi East Japanese Restaurant

At Kaiten Sushi East Japanese Restaurant, every Monday night after 5 pm features special drink offers. At this time,

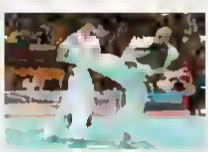
Event Feature

September 28

2013 All American Open International Karate Championships

Kyokushin Karate

The International Karate Organization, Kyokushin Karate will be holding the prestigious All American Open International Karate Championships on Sept. 28 at the Hunter College Sportsplex in Manhattan. Returning to NY is defending champion from Bulgana, Zahari Damyanov. His lightning knee kicks are poised and ready to defend the title. All Japan Open & World Heavyweight Champion from Spain, Alejandro Navano, Russia's Power House, Iliya Karpenko, and European Champion from Ukraine, Oleksandr Ieromenko are all ready to take on the incumbent. Don't miss the most renowned knockdown tournament in the U.S. General admission is $30 in advance, VIP ringside reserved starts at $65. Visit www.brownpapertickets.com for online ticket sales.



Location: Hunter College Sportsplex
695 Park Ave. (Entrance at 68th St. & Lexington Ave.)
New York, NY 10065
TEL: 212-947-3334 / www.kkny.net

Sapporo draft (12 oz) hot sake (small), homemade sake sangria, plum wine and shochu shots are all only $1 50 The sake sangria, made from red wine, sake and plum wine is especially popular and every kind of shochu ranging from barley to potato is available Enjoy these delicious drinks while taking advantage of the reasonably priced conveyer belt sushi

Location. 366 3rd Ave., (bet 26th & 27th Sts.), New York, NY 10016
TEL. 212-889-2326 / www.karaoke27.com

Gyoza Festival with an Order of Hakkaisan Honjozo

Hide-Chan Ramen

Popular ramen joint, Hide-Chan Ramen is holding a "Gyoza Festival" at dinnertime from 6 30 11 pm until Aug 31 Customers who order a glass of Hakkaisan Honjozo will receive a free plate of choice from 5 kinds of Hide-chan's homemade gyoza (original cheese oroshiponzu, basil, and pork & shrimp) Hakkaisan Honjozo is served either cold or hot

Location. 248 E. 52nd St., (bet. 2nd & 3rd Aves.), 2nd Fl
New York, NY 10022 / TEL. 212-813-1800 / www.ra-hide.com

Opening of Harajuku-style Crepe Store

eight torn crepe

The newly opened eight torn crepe in Soho features Harajuku style crepes that can be enjoyed as breakfast, lunch dinner or snacks Through September it is offering a complimentary "Yuzu-lade" (yuzu-flavored lemonade) with the purchase of a crepe to the first 100 Chopsticks NY readers The gluten free crepes are made of 100% rice flour and are hand-held meals that are filled with ingredients like organic egg, yogurt whipped cream, homemade chocolate truffle.. Both healthy and delicious, they satisfy both sweet and savory lovers..

Location. 55 Spring St., (bet Lafayette & Mulberry Sts.)
New York, NY 10012
TEL. 212-334-3408 / www.eightturncrepe.com

Summer Special Deals for Facial and Face Mask Customers

Pualani SPA

Pualani SPA is offering several special summer deals through September 30 Customers who receive one of the six types of facials can get a free foot scrub and Lomilomi massage In addition, clients who receive a body treatment like the Hawaiian Lomilomi can get a free face mask The deals don t stop there, as the 60 minute exfoliating Hibiscus Glow Facial normally priced at $95 is being offered for $57, and during the hours of 10 am to 2 pm all services are 40% off..

247 W. 35th St., (bet. 7th & 8th Aves.), 10th Fl., New York, NY 10001
TEL. 646-703 1742 / www.pualanispa.net
@PualaniSPA

New First-Class and Business In-Flight Service

ANA (All Nippon Airways)

ANA will be offering new services to first class and business passengers this September One is THE CONNOISSEURS an in-flight meal team comprised of 10 famous chefs 9 ANA's own catering chefs and 5 beverage specialists who will produce the food and drinks during international and domestic flights In addition, on long-haul international flights, new bedding will be provided through a joint development with Tokyo Nishikawa, Japan's leading bedding manufacturer Business class passengers will also receive amenity kits featuring L'OCCITANE products allowing them to relax and enjoy the flight

TEL. 1-800 235-9262 / www.fly-ana.com

August 21-September 2

Birthday Celebration Event

MIKI HOUSE

Japan's leading premium manufacturer and retailer of clothing, shoes and accessories for children, MIKI HOUSE will celebrate its 3rd anniversary at the Bloomingdale's 59th Street store from Wednesday, Aug 21 through Monday, Sept 2 Customers with purchases of $200 or more will receive an original Pucci Bear or Usako Bunny blanket Both can be folded into a cute pillow One per customer while supplies last For more information, please visit miki-house-usa com

Locations. MIKI HOUSE at Bloomingdale's 59th Street
1000 3rd Ave., (at 59th St.), New York, NY 10022

Less than half the price Massage Package

iDo Holistic Center

Holistic healing and relaxation place iDo Holistic Center will offer an incredible discount on their signature massage package during the month of September The $68 package (reg $145) includes a 60 min massage and 30 min herbal sauna, in this place specializing in Japanese Shiatsu massage The offer is applicable to first time customers only

Location. 22 E 49th St
(bet 5th & Madison Aves.), 3rd Fl., New York, NY 10017
TEL. 212-599-3443 / www.idocenter.com

Japan-America Collegiate Exchange Travel Program

The Japan Foundation

The Japan Foundation (JF) invites instructors that are teaching a Japan-related course at U S universities or colleges to apply for a grant to help fund a study-tour program to Japan. JF will provide travel funds to Japan for undergraduates and one faculty member Trips should be incorporated into course syllabi and itineraries arranged to enrich course contents The deadline for application is September 30 2013 Visit Japan Foundation's website for more information about deadlines, requirements, and eligibility

Location. 152 W. 57th St., (bet 6th and 7th Aves.), 17th Fl.
New York, NY 10019
TEL. 212 489-0299 / www.jfny.org
www.jfny.org/japanese_studies/collegiate_exchange_travel_program.html

Happenings Feature

Bradelis New York Lingerie Fashion Show

Bradelis New York

On Thursday, Aug 1, Bradelis New York participated in a Lingerie Fashion Week by holding an event for their most recent collections Media, editors, bloggers and nearly 300 attendees enjoyed the cocktail reception, runway show and presentation The fashion show was a huge success

A mix of American style and Japanese craftsmanship, Bradelis New York provides a customized experience to its customers, as the brand was based on a uniquely developed fit process Highly trained bra stylists measure customers and teach them that sophisticated design and comfort are equally as important as support

Information: www.bradelisny.com

All American Open 2013
International Karate Championships

Saturday, September 28, 2013

Hunter College Sportsplex @ 68th St. & Lexington Ave., NYC
Main Event: 3pm~

Tickets Available Now

General Seating: $30 ($40 at the door)
VIP Reserved: $65~90

Please call
212-947-3334

KYOKUSHIN KARATE
www.kkny.net/ 212-947-3334/ facebook: kkny

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